

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891



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Damp-Tex Enamel solves the problem of drying out surfaces before painting, hence eliminates this loss of time or production. By a process explainable in scientific terms, Damp-Tex Enamel penetrates through moisture and adheres to the surface underneath, forcing the moisture out, as it were, as Damp-Tex forces its way in. Then it dries into a tough enamel-waterproof film.

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The Enamel That Goes on Water-Soaked Surfaces

A Special Combination of Pigment, and Vinylic Resins. Dries with Enamel-Like Gloss.

Steelcote Manufacturing Co.

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St. Louis, Missouri

International Manufacturers of Paint, Varnishes, and Enamels

The BUFFALO Self-Emptying Silent Cutter

"... has greatly improved
our product**by produc-
ing a smoothly chopped
well-blended emulsion."



BUFFALO Self-Emptying Silent Cutters are available in 200, 350, 600 and 800 lbs. capacities. The Model 70-B (above) cuts and empties 800 lbs. of meat in 5 to 8 minutes.

Adolf Gobel, Inc.
Makers of Quality First Meat Products

ESTABLISHED 1891

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NEW YORK
JULIUS 3-1028

Mr. Richard E. Smith, President
John E. Smith's Sons Company
50 Broadway
Buffalo, New York

August 10th, 1943

Dear Mr. Smith:

Your Buffalo Self-Emptying Silent Cutter has
been in operation at this plant for some time.
We have found that it has greatly improved our
product by eliminating air-pockets and by doing a particularly
good job of producing a smoothly chopped, well-blended emulsion.
Its self-emptying feature has saved us both
time and labor, and the machine itself does a clean and efficient
job.

Very truly yours,
ADOLF GOBEL, INC.
G. L. Simonetti
Purchasing Agent

GLS:G

The BUFFALO Cutting Principle

A set of curved knives working at a high rate of speed, pass within a fraction of an inch of the slowly revolving bowl which conveys the meat under the knives.

The knives pass through a finely slotted comb and impart a clean, shear, draw cut. There is no mashing, heating or burning of the emulsion. In a few minutes the meat is cut fine and all meat cells are opened, allowing maximum absorption and yield. No lumps or cords remain.

Gobel is but **one** of the hundreds of sausage makers who have improved the quality of their products and increased yield and profits with BUFFALO Self-Emptying Silent Cutters. There are some users in your vicinity. Why not ask them? We'll be glad to send you their names and addresses, together with our free illustrated catalog.

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, New York

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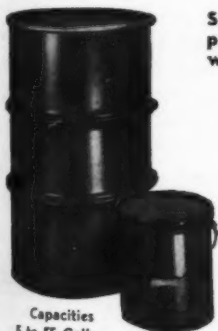


**QUALITY SAUSAGE
MAKING MACHINES**

A New PROTECTIVE INTERIOR COATING for Lined Steel Containers

PERFECTED in our laboratory, this new interior lining material provides the nearest approach to a universal lining so far developed. Exhaustive tests for military use proves its remarkable ability to withstand denting and crushing blows without any indication of flaking, chipping or cracking. Temperature tests at 67° below zero prove that this new lining remains flexible without cracking.

The wide range of chemicals, foods and petroleum products, including high test aviation gasoline, that can be packed with positive protection with this new interior coating makes it an *outstanding development* in steel container lining material.



Capacities
5 to 55 Gallons

Some products tested for packing in steel containers with this new protective interior coating.

Chloride of Lime, High Octane Aviation Gasoline. Many organic solvents such as Toluol, Xylol, Ethyl Acetate, Butyl Acetate, Butyl Alcohol, Cellusolve.





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At 67° below zero, bending and twisting of metal coated with IC62 shows no cracking of this remarkable new lining material.



Steel strip coated with IC62 protective lining heated in boiling high octane leaded aviation gasoline for 168 hours continuously without any effect on lining.

Formerly Wilson & Bennett Mfg. Co.

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THE NATIONAL PROVISIONER

Volume 110

JANUARY 22, 1944

Number 4

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Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; foreign countries, \$6.50. Single copies, 25 cents. Copyright 1944 by The National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1910, at the Post Office at Chicago, Ill., under the act of March 3, 1879

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, *Editor*

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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

LESTER J. NORTON, *Vice President* • E. O. H. CILLIS, *Vice*

President and Treasurer • THOS. McERLEAN, *Secretary*

OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

From the column "Inside Washington" in *The Chicago Sun* comes this gem of misunderstanding:

The little, gray-haired, grandmotherly person saw a girl in a Red Cross uniform, which, however, she could not quite place. "That's a very pretty uniform," she said. "Are you a Wac?" "No," replied the girl, but before she could explain the old lady said, "Then you must be a Wave?" When the Red Cross girl again tried to explain, her questioner broke in with: "I know, you're one of those Spams."

★ ★ ★

James V. Bennett, director of the Federal Bureau of Prisons, reports that among the "pacifists who have been sent to prison for failure to comply with selective service regulations are a number of vegetarians, anti-vaccinationists and followers of other cults . . . some of the vegetarians not only refuse to eat meat or meat products, but also even refuse to wear leather shoes. One vegetarian, who would eat only raw vegetables served in dishes which he himself had cleaned, also refused to work."

★ ★ ★

The astronomical figures of modern warfare stagger the imagination. For example, it is pointed out by engineers of Mack Trucks, Inc., a raid of 1,000 four-motored bombers over Berlin consumes roughly 800,000 gallons of gasoline. If this gas were hauled in oil trucks, with each truck carrying 4,000 gallons, 200 trucks would be required. It would be enough gas to keep a passenger car going for 1,000 years if driven 12,000 miles annually.

★ ★ ★

Each market day at 11 a.m., members of the Chicago Board of Trade face east for one minute, offering a prayer for the protection of our armed forces and those of our allies. It is believed by some that P. R. O'Brien, president of the board, was the person who suggested this "moment of prayer," which was also observed during the first World War.

★ ★ ★

One thing we can look forward to in the post-war world, John Holmes, president of Swift & Company, predicted recently, is an Eskimo pie with a coating which won't shatter when eaten.

When meats dehydrate, profits evaporate!
Plan now for postwar installations of G-E
refrigeration equipment to furnish the cool,
moist air that will reduce shrinkage and main-
tain meats at maximum weight, quality, ap-
pearance and value.



The G-E "Scotch Giant"
Condensing Unit—heart of
the refrigeration system.



For dependable refrigeration, plus "LOW OWNING COST," turn to G-E

*G-E features that contribute to low maintenance cost

Compressor, motor, and motor controls are designed and manufactured by G-E *specifically for refrigeration service*—resulting in a completely coordinated refrigerating unit that has long been famous for dependability and long life.

G-E bellows-type shaft seal—one of the most satisfactory seals ever developed for refrigeration service—minimizes wear and oil leakage and contributes greatly to the brilliant performance records of G-E "Scotch Giant" Condensing Units.

Each G-E "Scotch Giant" Condensing Unit is "run-in" tested at the factory to assure smooth operation and trouble-free performance . . . the resulting low maintenance costs are proven by the actual experience of thousands of satisfied owners.

These are just a few of the many features that help to keep G-E refrigeration equipment working smoothly . . . that reduce maintenance expenses and help to prevent losses through breakdowns. Keep them in mind when planning your postwar refrigeration installations.

General Electric Company, Air Conditioning and Commercial Refrigeration Divisions, Section 4821, Bloomfield, N. J.

3 points that add up to
"LOW OWNING COST"

- *1. Low maintenance cost
2. Low operating cost
3. Long, dependable life

and you get them *all* when you
use G-E equipment.

When you buy self-contained
equipment, **insist on G-E**
"Scotch Giant" Condens-
ing Units. When you plan re-
frigeration installations, call in G-E.

★ **BUY WAR BONDS** ★

GENERAL ELECTRIC

General Electric Radio Programs: The "G-E ALL-GIRL ORCHESTRA," Sundays 10 p. m., EWT, NBC . . . "THE WORLD TODAY" News, Every Weekday, 6:45 p. m., EWT, CBS

Making sausage for the armed forces? Then use Armour's Natural Casings and be sure of meeting requirements!



Armour's Natural Casings

For Bologna that Sells . . .

and Keeps On Selling!

• Naturally, you're looking for repeat business on the bologna you make.

That's where Armour's Natural Beef Middle Casings come into the picture.

For these natural casings give bologna real eye-appeal . . . real sales-appeal in a dealer's meat case!

You see, bologna packed in Armour's Natural Beef Middle Casings has that plump, firm, well-filled look that customers want in sausage.

And, too, Armour's Natural Casings help keep bologna fresh and flavorful longer, because they lock in all the rich goodness of the sausage itself . . . provide real protection against drying out.

Armour can supply you with uniformly graded, imperfection-free Beef Middles in the quantity you need. We honestly believe you can buy no finer casing for quality bologna that sells . . . and keeps on selling!

Armour and Company

HOW ABOUT Post-War Planning

POST-WAR PLANNING may be as down-to-earth as the need for a new cutting table or unit cooler in the pork department; it may be as visionary as an idea for a unique meat product with radical package and method of distribution. It may be narrow—in the case of a firm with \$500,000 sales in four counties—or tremendously broad in the case of a packer who processes and sells a diversified line in many states.

Post-war planning has its community, state, national and even global phases. While the packer must give attention to these sometimes grandiose ideas (else he may wake up to find himself in a very strange world) his primary concern should be the conditioning of his own individual business to grasp the opportunities, meet the problems and operate profitably in the post-war environment.

Planning for after the war is as vital to the small packer or sausage manufacturer as it is to the largest. Even those firms which have operated successfully in the past with an attitude of "the Lord will provide" may find such a program inadequate in the future.

First Article of a Series

Recognizing the necessity for post-war planning by meat packers and sausage manufacturers, THE NATIONAL PROVISIONER will publish a number of articles on various phases of the subject. These articles will *not* formulate plans for the industry or single processors. As has already been indicated, we believe the problem is one in which individual study and action will yield better collective results than any attempt to set up an ideal program for the whole industry.

This magazine's aim will be to provide background, suggestions as to methods and to indicate points of attack. The Provisioner will furnish as much information as possible on conditions which may prevail in the post-war period and give the views of experts on such subjects as the application of new equipment and processes, new construction methods, new packages and distribution, availability of capital and the relaxation of wartime controls. It will act primarily as "Mr. Interlocutor" in setting up some of the questions which you should answer with respect to your own company, or your department, or your particular corner of the meat plant.

First, let us try to define the term "post-war," acknowledging that it may mean one thing to a firm which is doing and may continue to do a large volume of government bus-

THE NATIONAL PROVISIONER Will Help You

Many packers have post-war plans: "We're going to build a new hog killing floor"—"enlarge our rendering department"—"add pork packing" (a cattle killer)—"add new coolers"—"improve our lard"—"redesign our packages and selling setup"—"bring out some new canned meats"—"try out quick-frozen meats"—"improve our truck refrigeration."

In most cases, however, these plans are pretty indefinite and, when the chance to use them rolls around, may prove to be better paving stones than profitable realities.

The time to plan is NOW. THE NATIONAL PROVISIONER will help you do it in a series of articles on post-war planning.

iness, and another to the company whose main trade is still with civilians.

At this point we are tempted to discard "post-war" entirely because the term is not as descriptive as it should be and because it has become an overworked catchpot for wild as well as practical ideas. However, we will retain it because it will be recognized by our readers as descriptive of the type of future planning which these articles will discuss.

Although we will speak a little later of the "first phase of the post-war period," the "second phase," etc., we believe these are only two or three of the *big* steps of a stairway the meat industry has *already* started to climb. The small steps of transition toward post-war are under foot or just ahead. That is why it is imperative to plan *now*.

While peace is far in the future, the events of the last few weeks indicate that 1944 may offer the packer unexpected opportunities to obtain this or that needed piece of equipment or type of material, or adopt an improved process, or embark on timely merchandising. Such opportunities can be exploited—if you have plans.

There is good reason to believe the first major phase of the post-war period will begin with the capitulation of Germany. Without minimizing the difficulty or length of time it may require to subdue Japan, it is probable that the defeat of Germany will result in the release of considerable

(Continued on page 24.)

MPR 469 Amendment Allows Collection of Charges by Dealer

A NEW provision allowing public stockyards dealers' normal service charges to be collected, even when the result is to bring the price of the hog above the stated maximum, constitutes one of the major features of Amendment 3 to MPR 469, released this week by OPA and effective January 22.

Heretofore under the regulation, dealers purchasing and selling hogs at public stockyards have not been permitted to charge a buyer for services if the total paid by the buyer would exceed the maximum price for hogs established by MPR 469.

The schedule of service charges which may be added, above maximum prices, by dealers buying hogs in their own name and reselling them elsewhere than at public stockyards is extended by the amendment to cover truck loads up to 22,000 lbs. In addition, allowances are provided for less-than-carlot rail shipments similar to the charges provided in connection with truck shipment of the same size.

Trucking Charges

Another change made by the amendment permits dealers to receive compensation for trucking hogs in their own trucks from their buying stations to their customers' receiving points, in cases where the hogs are weighed for sale by the dealer at his own station, even though the aggregate payment by the buyer to the dealer for the hogs and the trucking service exceeds the maximum price for the hogs.

The provision covering the feeding and watering of hogs prior to weighing on the day of sale is modified to permit such "filling" at any terminal market, interior market or buying station on the day following any day on which the top price paid for hogs at these markets or stations is below the ceiling.

To correct errors in the original regulation, ceiling prices for the terminal markets of Wichita, Kans., and Oklahoma City, Okla., are raised 5c per cwt. and Smithfield, Va., has been added to the list of interior markets in Schedule II of Section 13, with a ceiling price of \$14.65 per cwt. Pine Bluff, Ark., and Cheyenne, Wyo., are eliminated from the list of terminal markets under Schedule I.

The full text of Amendment 3 to MPR 469, effective January 22, 1944, follows.

Maximum Price Regulation No. 469 is amended in the following respects:

1. Section 4 (a) is amended to read as follows: (a) The ceiling price for any lot of live hogs sold by a dealer shall be the applicable ceiling price determined as required by the provisions of section 3: *Provided*, That a dealer may collect from the buyer a service charge not to exceed:

\$15 per double deck railroad car of 26,000 lbs.

or more; \$10 per single deck railroad car of 16,000 lbs. or more; \$10 per double deck railroad car of 16,000 lbs. or more but less than 26,000 lbs.; \$13 per truck or l. c. l. rail shipment of 22,000 lbs. or more; \$12 per truck or l. c. l. rail shipment of less than 22,000 lbs. and more than 20,000 lbs.; \$11 per truck or l. c. l. rail shipment of 20,000 lbs. or less but more than 18,000 lbs.; \$10 per truck or l. c. l. rail shipment of 18,000 lbs. or less but more than 16,000 lbs.; \$9 per truck or l. c. l. rail shipment of 16,000 lbs. or less but more than 14,000 lbs.; \$8 per truck or l. c. l. rail shipment of 14,000 lbs. or less but more than 12,000 lbs.; \$7 per truck or l. c. l. rail shipment of 12,000 lbs. or less but more than 10,000 lbs.; \$6 per truck or l. c. l. rail shipment of 10,000 lbs. or less but more than 8,000 lbs.; \$5 per truck or l. c. l. rail shipment of 8,000 lbs. or less but more than 6,000 lbs.; \$4 per truck or l. c. l. rail shipment of 6,000 lbs. or less but more than 4,000 lbs.; \$3 per truck or l. c. l. rail shipment of 4,000 lbs. or less but more than 3,000 lbs.; \$2 per truck or l. c. l. rail shipment of 3,000 lbs. or less but more than 2,000 lbs.

2. Section 9 is amended to read as follows:

SEC. 9. *Indirect price increases.* The price limitations set forth in this regulation.

(Continued on page 15.)

New Draft Regulations Hit Men in 18-21 Group

An increasingly tight squeeze on packinghouse manpower, involving men in the younger age brackets, is seen as the result of new provisions to be placed in effect on February 1 by the Selective Service System.

Under the terms of a memorandum recently issued to local boards, very few men aged 18 through 21 will remain eligible for deferment, regardless of whether they are fathers and regardless of the nature of their work. This Local Board Memorandum No. 115 issued by Maj. Gen. Lewis B. Hershey, director of Selective Service, states that fathers over 21 normally will be given occupational deferments in preference to younger fathers and all non-fathers.

In defining the term "replaceability," the memorandum states, in part: "There may be a shortage of men possessing the registrant's special training, qualification, or skill. There may be such a distinct unskilled labor shortage that the registrant is irreplaceable without reference to any special training, qualification, or skill. In either case, there may be a shortage of the supply of labor for replacement purposes at the place where the registrant is working, even though there is no over-all shortage throughout the nation."

In a discussion of activity and occupational lists, the memorandum states that a registrant may be considered for deferment when employed in an activity or occupation in support of the war effort, even though the occupation is not listed in the activity and occupational bulletins. Several important meat plant jobs, including livestock buying, are not so listed.



GEN. HERSHEY

OPA EXPEDITES HEAVY FARM MEAT PURCHASES

Twelve red stamps in War Ration Book 4, with a total value of 120 points, were validated by OPA on January 17 for the buying of pork and other rationed meats from farmers. This action, OPA stated, will give consumers ample ration points for buying meat—particularly pork—from farmers who want to slaughter their hogs on the farm and market them in the form of fresh meat.

The advance use of meat stamps is permitted only when purchases are made from farm slaughterers, and the action does not affect housewives who buy from retailers, OPA pointed out.

OPA has always provided that the meat stamps in any ration book could be used ahead of their regular validity dates for farm slaughter purchases. At relatively few points remain in Book 1, however, it was thought advisable to make some points from Book 4 good for this purpose.

The advance use of stamps, it was explained, does not give the individual who buys from a farm slaughterer a larger meat ration than anyone else, but merely allows the individual buying from a farmer to follow the normal practice of buying fairly large amounts at one time. At the same time, it encourages farmers to slaughter on their farm, thus cutting down the number of hogs coming into the congested markets in recent weeks.

Stamps Eligible Under Plan

Red stamps in Book 4 which may now be used for buying meat from farm slaughterers are those numbered "A" and lettered from "A" through "M." These stamps are worth 10 points each, making a total of 120 points. In addition, the brown stamps in War Ration Book 3 may be used ahead of their regular validity dates when buying from farmers.

OPA pointed out that consumers with lockers or other adequate storage space for meat can buy substantial amounts from farmers. One side of a carcass hog, weighing 80 lbs., would cost only 176 points at the present value of 2.2 points per pound. A 16-lb. ham, purchased from a farm slaughterer at the current ration value of 5 points per pound, would cost 80 points.

Individuals in a position to buy from farm slaughterers have a total of 216 points—120 from the twelve stamps in Book 4, and 96 from the remaining stamps in Book 3—which they may use. Unlike the brown stamps, the red stamps of Book 4 are worth 10 points each regardless of the number appearing on the face. These stamps will not be used by consumers in general until ration tokens are put into circulation next February 27.

OPA's action was taken through Amendment 9 to Revised Supplement 1 to Ration Order 16, effective January 17.

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PACKERS ATTEND FIRST "LIFE OF RILEY" SHOW

Representatives of the American Meat Institute, numerous executives of meat packing firms in Los Angeles, Vernon and other southern California communities and many meat plant employees were among the 600 spectators who filled to overflowing the auditorium of the Ebell club, Los Angeles, on January 16 to witness the opening broadcast of the American Meat Institute's new national radio program, "The Life of Riley."

Starring William Bendix, motion picture actor, over a 155-station lineup of Blue Network stations, the broadcast was transferred from the network's Hollywood studios to the stage of the Ebell club in order to accommodate the large crowd anticipated because of high advance interest in the show.

Meat trade representatives who attended the broadcast were unanimous in their indorsement of the program and its value as a builder of good will for the industry and its products. Among those from the industry who were on hand for the opening presentation were the following:

William Kinnaird, Chicago, director of advertising for the American Meat Institute; Harry Osman, Chicago, American Meat Institute; Champ Reese, director of advertising and promotion on the West Coast for the Institute; E. Floyd Forbes, San Francisco, the Institute's western regional manager; August Luer, president, Luer Packing Co., Los Angeles, and Mrs. Luer; Walter Luer, vice-president of the company; Harley Andre, Los Angeles manager, Armour and Company; Robert LaFollette, provision manager; Edward Keefe, manager beef division; M. Tremberth, sales manager.

Other Packers Present

Robert Morley, traffic manager, Cudahy Packing Co., Los Angeles, and Dan Donohue; Howard W. Eastwood, new Los Angeles manager, Wilson & Co., and Hap Allen of the company's Southern California organization; Al Cramonia, general manager, Swift & Co., Los Angeles; S. Paul Cornelius, Cornelius Packing Co., Los Angeles; Harold Cornelius, plant manager; Maurice Jones, attorney for the company; Frank Link and Lester Fishbeck of the Cornelius personnel; Adolph Miller, president, Union Packing Co., and Mrs. Miller; Mrs. Glenn Shivel, widow of the late vice president of the company; Robert Shivel, sales manager, and Mrs. Shivel; Ray Dishman, Baldrige Packing Co., and Lieut. R. W. Dishman, former cattle buyer for the firm.

Ben W. Campton, president and executive director, Meat Packers, Inc., Vernon, and Mrs. Campton; L. O. Burkhauser, executive director, Associated Meat Jobbers of Southern Calif.; Daniel Zido, Seattle, Wash., national director, National Retail Meat Dealers Association; Charles King, Southern Cali-

fornia Meat Co.; Anton Reider, president, Coast Packing Co.; Mose and David Foorman, operators of Merchants Packing Co.; George H. Lincoln, general manager and secretary-treasurer, Standard Packing Co., and Tony Whan, Pacific Coast Outdoor Advertising Co., formerly affiliated with Wilson & Co. in Los Angeles.

Foster Deplores Pressure for Pork Moratorium

Referring to recent pressure exerted in some quarters for a rationing moratorium on pork products, T. Henry Foster, president, John Morrell & Co., issued the following statement:



T. H. FOSTER

"The attempt of certain ill-advised and uninformed politicians to make political capital out of the situation existing on account of gluts of hogs at certain markets is not only unfortunate, but unwarranted and dangerous meddling with the established rationing program set up by our government for the orderly distribution of supplies to consumers, and to insure adequate shipments to our allies, and the necessary volume for feeding our own fighting forces here and overseas.

"With available manpower and equipment, meat packers are now processing all livestock possible; to do away with rationing would not enable them to increase pork production 1 per cent. The OPA has indicated a willingness to meet over-supplies and accumulations of pork by the use of bonus stamps, which insures against any danger of surpluses spoiling before they can be consumed.

"The discontinuance of the present rationing system now demanded by certain interests would reduce the available supply needed for the war effort, disrupt the regional distribution of meat, now absolutely needed for defense workers in areas away from the centers of production, and make it extremely difficult to reinstate point rationing when supplies of pork fall off, as they are sure to do in the months to come."

NIMPA ANNUAL MEETING SET FOR APRIL 12 TO 14

The National Independent Meat Packers Association will hold its 1944 convention at the Morrison hotel, Chicago, on April 12, 13 and 14, it is announced. Further details of the meeting will be released in the near future.

SEES RELAXATION OF FOOD CONTROLS NEXT YEAR

If the war in Europe ends between the approaching spring and that of 1945, the need for food price and rationing controls will disappear in the fall of 1945, regardless of how long it may require to bring the war in the Pacific to a close, Richard V. Gilbert, OPA economist, declared in a recent talk before the American Management Association.

"If by a miracle the European war should end sufficiently early in the year to permit of a full planting this spring," he said, "the food shortage would end this fall. It is much more likely, however, that the war in Europe will terminate sometime between the spring of this year and the spring of next. This means that the food shortage will almost certainly continue until the fall of 1945. In my judgment, the price and rationing controls cannot be materially relaxed before that time."

BRISTLE PROCESSING FIRMS

There are now five approved bristle dressing establishments engaged in processing domestic raw bristle to specifications acceptable to Defense Supplies Corporation, which buys the dressed bristle for its stockpile in connection with the domestic bristle salvage program. These firms include the following:

F. H. Cone & Co., Inc., 181 Front st., New York, N. Y.; Devoe & Reynolds Co., Inc., Princeton, Ind.; Lactona, Inc., St. Paul 1, Minn.; Rubico Brush Manufacturers, Inc., 44 Hubert st., New York, N. Y., and Jack Spector, 37-41 E. 18th st., New York, N. Y.

Although the pressure of hog slaughtering operations during recent weeks has to some extent curtailed bristle collection by domestic packers, it is pointed out that bristle is still urgently needed in order to ensure production of essential brushes during 1944.

FAT COLLECTIONS RISE

Collections of used household fats during the first month of the "points-for-fats" plan exceeded the previous month's total by at least 100 per cent, according to preliminary reports received from renderers by the American Fat Salvage Committee.

While noting the increase with satisfaction, Donald M. Nelson, chairman of the War Production Board, in a letter to the fat salvage committee, pointed out the need for still higher turn-ins. "We must have at least double the quantity of used fats we have been getting from households," Nelson said.

Support the Fourth War Loan.

PACKINGHOUSE PAYROLL ACCOUNTING

By DUDLEY SMITH
Comptroller, Elliott & Company

Part 2: Preparing Government Reports

IN RECENT years, the federal and state governments have imposed upon industry the burden of collecting for the government certain taxes from the company's employees. Examples are social security taxes, Victory taxes, and withholding taxes. The basic data for making these reports and for determining the amount of the tax are found in the payroll register which was described and illustrated in Part I (see issue of December 4, 1943, page 8). The preparation of social security and withholding tax reports is described below:

Under the Federal Insurance Contributions Act a tax is imposed, with certain exceptions, on the employer in the amount of 1 per cent of his total taxable payroll and on the employee of a like amount until he has paid in a tax of \$30 in a calendar year. The employer is required to deduct the tax from the wages of the employee and is himself liable for the tax if he does not collect it from the employee. Social security taxes are remitted to the Collector of Internal Revenue every three months, along with a tax return on Form SS 1A.

In the tax return, the taxable salary paid each employee during the preceding quarter must be listed individually. This requirement makes it necessary to maintain some kind of an individual record of the wages paid to and taxes collected from each employee. One form of record which has proved satisfactory is the card illustrated in Figure 1, showing wages, deductions and net wage payments to an employee each week. This is a stock card similar to a number of others obtainable at banks or commercial printers. The illustrated entries indicate how this record may be kept.

Each card contains space for 52 weekly entries, 26 on each side of the

card, with subdivisions of 13 weeks and space for the totals for each quarter. The figures at the edges of the card represent the 52 weeks of the year. The entries on the card are made at the time the employee's payroll check is written as carbon copies of the entries on the supplementary data section on the employee's check illustrated in Figure 2. Note that the headings on the employee's cards are the same as those on the supplementary data strip attached to the check.

Preparatory to writing the check, it is placed on the card in such a manner that the number of the week represented appears at the top of the left hand side of the check. The check and card are inserted in the type-writer together and the check then may be written out.

That part of the check which shows supplementary data as to wages, deductions, and taxes is carbonized; as the figures are typed on the check they are also recorded on the card. This process is repeated each week, providing an accurate record of each employee's wages, old age benefit contributions, and income taxes. The data

EMPLOYEE'S EARNINGS RECORD										YEAR 1944	
NAME		S. S. NO.		ADDRESS		PHONE NO.		DEPT.		CLERK NO.	
Karl Swartz		470-07-7881		3215 Williams Street				Killing			
WEEK	DATE	WAGE	OVERTIME	TOTAL EARNINGS	SOCIAL SECURITY	FED. INCOME TAX	STATE INCOME TAX	TOTAL DEDUCTIONS	NET PAY		
1	1-15-44	\$26.00	\$10.00	\$36.00	\$4.47	\$3.00	\$2.50	\$9.97	\$26.03		
2	1-22-44	26.00	13.00	39.00	.00	3.00	2.50	5.50	33.50		
TOTALS											
TOTALS FOR QUARTER											
TOTALS FOR YEAR											

FIGURE 1

for each of these entries are found in the payroll register.

At the end of the quarter, the totals for the individual weeks are footed to provide the data for preparing social security and income tax returns. This method of summarizing data on wages, withheld income tax and the like for each employee costs slightly more for checks and cards than for ordinary checks, but the added cost is more than offset by the saving in clerical time involved in recording by hand the entries for each employee's individual record and checking these records back to the payroll books to insure accuracy.

The federal government provides forms on which the quarterly report must be submitted. These forms have space for listing the name and social security number and quarterly wages of each employee. The payroll clerk types in this information from the individual cards shown in Figure 1. After the detailed section has been completed, the figures in the column for wages are footed and compared with the total shown in the general ledger, and if in agreement, are entered on line 6 of the summary illustrated in Figure 3.

This report also provides space for showing the employee's liability, which is present is 1 per cent of the total wages shown on line 2. Although the tax rate

Blank Packing Company
DULUTH, MINN.
January 15, 1944

PAY TO THE ORDER OF Karl Swartz \$ 43.50

TO THE FIRST AND AMERICAN NATIONAL BANK
78-1 DULUTH, MINNESOTA

Blank Packing Company
PAYROLL ACCOUNT

HAMS BACON LARD SAUSAGE

FIGURE 2

Form 98-1a (Rev. Jan. 1940) **EMPLOYER'S TAX RETURN** For Quarter Year Ended June 30, 1940
Treasury Department Internal Revenue Service

Under Federal Insurance Contributions Act (Formerly Title VIII Social Security Act)

1. Number of TAXABLE employees (from Item 23)	852	
2. Total taxable wages PAID (from Item 22)	\$132,151.90	
Employer's Tax		
3. 1% of Item 2	\$1,321.52	
4. Credit or adjustment (Must be explained.)		
5. Total employer's tax	\$ 1,321.52	
Employee's Tax		
6. 1% of Item 2	\$1,322.48	
7. Credit or adjustment (Must be explained.)		
8. Total employee's tax	\$ 1,322.48	
9. Total tax (total of Items 5 and 8)	\$ 2,644.00	

Identification No. 41-236-300

Blank & Company

Enter in this space employer's name, address of principal place of business, and identification number. (See Item 10 of Instructions.)

FIGURE 3

for employers and employees is the same, there usually will be a slight discrepancy between total collections from the employees and the liability of the company, due to fractional differences in the computations, since collections from employees are computed on weekly wages and the liability of the company on the total wages for the quarter.

Most state governments also require a report on salaries and wages similar to the report to the federal government. In many states the forms are not identical so that it is impossible to make an official carbon copy at the time the federal report is prepared. Since the data requested by the federal government and the state government are essentially the same, several companies make carbon copies on plain paper at the time they make the federal report, sending this copy to the state government with a letter explaining the saving of time and paper in preparing the report in this manner. This procedure results in saving half the clerical time and one-fourth the paper that otherwise would be required to make two separate reports.

The Victory tax collections were incorporated into the federal income tax report on July 1. The total income tax withheld each payday is shown on the payroll register, the amount withheld

from each employee being based on tables prepared by the Bureau of Internal Revenue. The law requires that the tax collected be deposited in a special bank account within ten days after the close of the month. At the end of the quarter, the withholding tax report is filed along with the deposit receipts. The only figures required in the preparation of the report are the total collections as shown in the general ledger.

As in the case of social security taxes, the weekly collections are posted from the payroll register to the general ledger through the general journal. The amount of tax collected each week is entered in the cash receipts journal, where it is credited to an account entitled "Income Tax Withheld" in the general ledger column. At the end of the accounting period, the figures in the cash receipts journal are posted to the general ledger. At the end of the quarter the entries in this account are checked against the quarterly totals for the social security cards for that period.

On or before February 15 of each year, employers are required by the federal income tax laws to furnish the government and each employee with a statement on Form W2 of the wages the employer has paid the employee during the calendar year. This information is

(Continued on page 23.)

Cudahy Reports 17% Gain in Net Sales; Earnings Above '42

THE annual report of the Cudahy Packing Co. and its subsidiary units for the fiscal year ended October 31, 1943, released last week, shows that Cudahy net sales and operating revenues during the year were greater than in any former year and exceeded those of 1942 by 16.9 per cent, or \$61,912,408. This substantial increase is accounted for primarily by added volume put through the company's facilities during the year, and some advance in price levels.



Net earnings for E. A. CUDAHY the year were \$3,431,454, representing a gain of \$79,172 over the fiscal year ending October 31, 1942. Earnings per share of the common stock were \$6.10. In 1942, earnings per share were \$5.93. Cost of livestock purchased and processed amounted to \$315,889,942, representing an increase of 25.6 per cent over cost during the preceding year and 65.6 per cent over the next highest fiscal year, which was that ended November 1, 1919. Virtually all categories of taxes increased during the year, with federal and state income and excess profits taxes reaching the all-time high of \$8,184,354, the report stated.

Preferred Stock Dividends

Cudahy's net sales and operating revenues totaled \$428,847,409 in the 1943 fiscal year against \$366,935,001 in 1942. Cost of sales and operating expenses advanced in keeping with the increased volume, with the cost of livestock purchased and processed and salaries and wages recording the largest gains. Dividends on preferred stock during the year aggregated \$2,022,422.

Working capital at October 31, 1943 was \$31,451,500 as compared with \$29,019,488 at October 31, 1942 and \$26,904,075 at October 31, 1941. This represents an increase in working capital of \$4,547,425 during the two-year period. The company's ratio of current assets to current liabilities at October 31, 1943 was 2.67 to 1 compared with 2.58 to 1 at the close of 1942 and 3.24 to 1 at the close of 1941.

The principal item of new construction, E. A. Cudahy, president, stated in the report, was enlargement of the San Diego, Calif., plant which was started during 1942 and completed in 1943. Capital stock outstanding as recorded on the books of the company remained unchanged during the year.

(Continued on page 22.)

Form W-2 **STATEMENT OF INCOME TAX WITHHELD ON WAGES** Calendar Year 1943
U. S. TREASURY DEPARTMENT Internal Revenue Service By Employer (EMPLOYEE'S RECEIPT)

INSTRUCTIONS TO EMPLOYER
Present this form to duplicate for each employee from whom a tax has been withheld. Furnish original to employee. Forward duplicate with copy of income tax withheld on return of Form W-2, for the fourth quarter of the year (or with the employee's final return, if filed as an other date). (See Circular W-2.)

INSTRUCTIONS TO EMPLOYEE
This is your receipt for income tax (including Victory tax) withheld. You should keep it for use in preparing your income and Victory Tax return for 1943, and as evidence of tax withheld.

EMPLOYEE TO WHOM PAID
(Print full name of employee, home address, and social security number, if any. If employee is a married woman, name of husband should also be furnished.)

EMPLOYER BY WHOM PAID
(Name and address of employer)

STATEMENT OF INCOME TAX WITHHELD ON WAGES

Wages paid during the calendar year 1943 \$

Amount of income tax withheld C

FIGURE 4

BACK UP LARD PROMOTION BY

ARTICLE III Steam Rendering

Making Better Lard

THROUGH the production of better lard, every packer, large or small, can make a contribution to both the immediate and long-time success of the American Meat Institute's current lard advertising program.

Certain fundamental principles govern the production of quality lard. By following them carefully, any packer can turn out a good product that will win and retain consumer acceptance. These principles are set forth in a series of articles prepared by the American Meat Institute, which are being published each week in *THE NATIONAL PROVISIONER*. The first two articles in the series appeared in the January 8 and January 15 issues.

While production of good lard is not easy, neither is it too difficult for any packinghouse lard department. Read these articles and apply the information in your own plant. Good lard will not only win friends while it has a rationing point advantage, but will hold them after the war and rationing are over.

The third article, in question and answer form, deals with the steam method of rendering:

1.—What is the best method of rendering lard?

There is no one best method. Each of the four methods used for rendering lard (steam, open-kettle, dry, and drip rendering) has its advantages.

2.—What are the advantages of steam-rendering?

A steam tank will render all kinds of fats and even bones. Large and small tanks are equally successful. Steam equipment requires less supervision than other methods because the presence of water keeps the lard from burning. Original cost of equipment probably is less than that of other methods, and this system requires less space.

3.—Are there any disadvantages?

Yes. This method of rendering always produces slightly more free fatty acid in the lard because of the action of the steam under pressure. Steam rendered lard has a characteristic flavor considered less desirable by some. Recovery of tannage and "stick" are troublesome.

4.—Is all steam rendered lard of equal quality?

Not by a long shot. Many factors contribute to the quality of steam rendered lard: the condition of the fats when delivered to rendering department; the length of time the fats are held in the rendering department before rendering is started; and the actual rendering procedure used.

5.—Are fats ever held in the rendering tank for an appreciable period before rendering begins?

Unfortunately, yes. In one plant it was the practice to charge the rendering tanks by 10 o'clock and not begin rendering until after 4 o'clock. The lard produced in this plant had a free fatty acid content of 0.75 per cent.

6.—Is it good practice to have live steam blowing into the rendering tank while the tank is being filled?

This depends on what is being rendered and how long it takes to fill the tank. When killing fats are being charged and the charging period is relatively long, it is desirable to heat the fats above 160 degs. while the tank is open to destroy enzymes that would otherwise cause an increase in free fatty acid. When cold cutting fats are tanked, open heating is usually not sufficient to get the temperature of the fats up to a point where enzymatic action is stopped, and it is better to leave them cold. Some operators advocate a spray of cold water during the filling period to prevent the fats from sticking together. Most of this water must be drawn off before rendering.

Where mixed tanks are rendered, each plant should determine the best condition for its own operation. When live steam is used it should be used in sufficient quantity to keep the fats in the tank above 160 degs. F. When doing this, a lot of steam will come out of the top of the tank. Means must be

HOW IS IT DONE IN YOUR PLANT?

1.—How long are fats held in the rendering tank before rendering begins?

2.—Are you sure the tank is vented during rendering?

3.—Do you know what pressure is in the tank, as well as on the line?

4.—How do you know you are not overcooking your lard?

5.—Does your lard stay in contact with tank water longer than necessary?

provided for conveying this steam directly to the outside of the building.

7.—How much water should be added to the tank before rendering?

Enough to fill the cone, but the exact amount is not important.

8.—Is air in the rendering tank harmful?

Rancidity in lard is the result of a chemical reaction between the oxygen of the air and the fat. The higher the temperature the more rapidly the fat becomes oxidized. For these reasons there should be no air in the rendering tank. To be sure that all air is removed, the tanks should be thoroughly blown with steam before the pressure is built up.

9.—Should steam tanks be vented during the cook?

Yes. This industry practice makes for good quality lard because proper venting produces a milder flavored lard. It also helps produce good agitation in the tank.

10.—Why is good agitation desirable in steam rendering?

Good agitation is essential for quick cooking. Too much agitation should be avoided.

11.—How does time of cooking affect the quality of the lard?

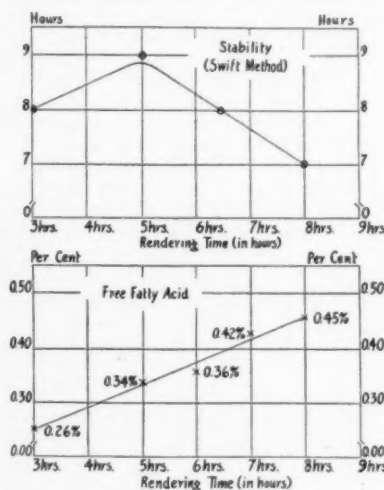
Both undercooking and overcooking are undesirable.

12.—What are the effects of undercooking?

Undercooking presents operating difficulties very familiar to the industry. Some of them are poor separation of fat and cook water; floaters; raw flavor and high-fat tannage.

13.—What harm is done by overcooking?

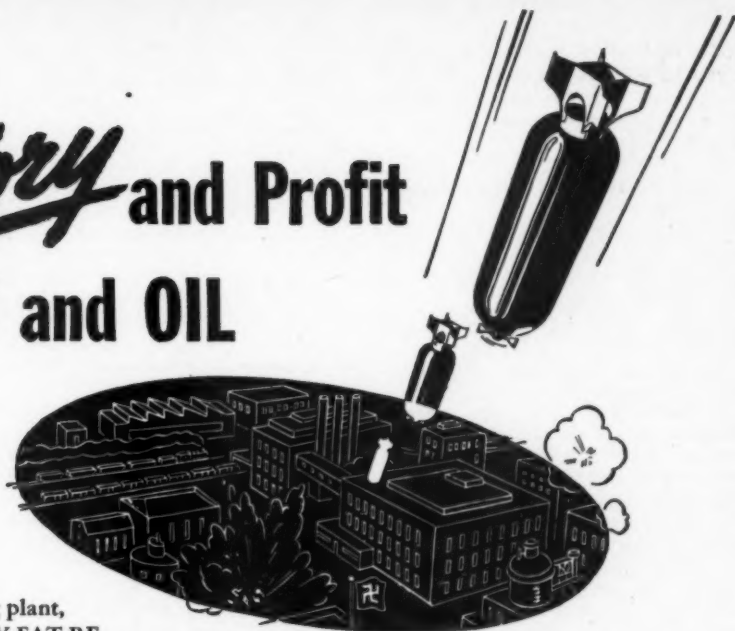
Tests have proved first, that overcooking unnecessarily increases the free fatty acids; second, overcooking decreases stability (keeping quality); third, overcooking makes the flavor and



EFFECT OF OVERCOOKING

These diagrams illustrate effect of overcooking lard on its stability and free fatty acid content. Note how free fatty acid builds up and stability declines with overcooking. A pressure of 30 lbs. is assumed in these illustrations.

There's *Victory* and Profit in WASTE FAT and OIL



In one small Philadelphia packing plant, where a new Hottmann VICTORY FAT RECOVERY BASIN was recently installed, an average of 750 lbs. of "skimmings" are being recovered each week, one-fifth of which is salvageable fat and oil that would ordinarily pass into the sewer.

At current prices for waste materials, plus the saving of plumbing bills for clogged sewers, this installation should pay for itself in a reasonably short period of time.

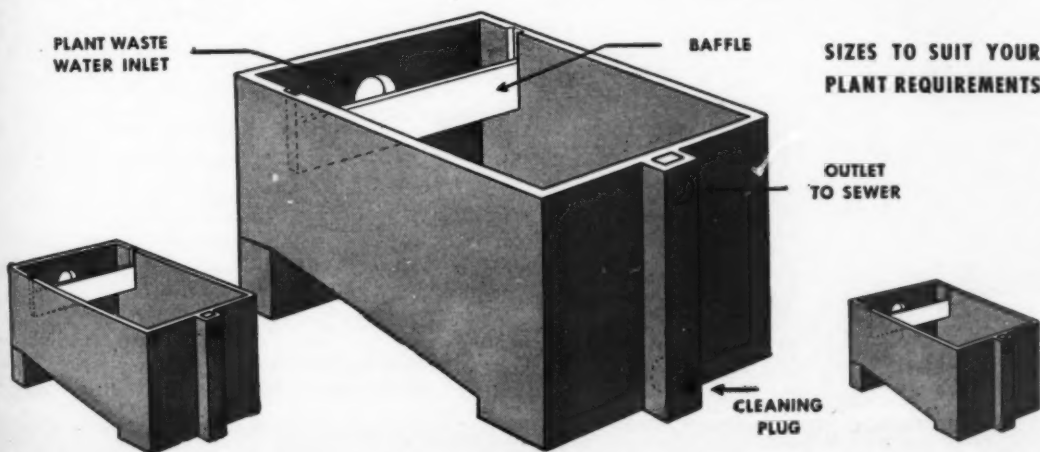
To show the importance the Government now places on fat and oil recovery, ration-point bonuses are now being offered to housewives, and top prices are being paid to abattoirs, packing plants, food processing plants and institutions for every pound salvaged.

Fat and oil are urgently needed now to make blockbusters for Berlin and depth charges for Tojo's pig boats . . . to bring peace on earth good will to men . . . sooner.

Hottmann . . . for more than a quarter of a century, engineers and builders of food plant equipment . . . has developed the VICTORY FAT RECOVERY BASIN to help YOU do a patriotic job, with a good return for your investment.

You can order it now and get immediate delivery because it is *made of non-critical materials, and requires no priority*. It's completely sanitary . . . easy to install . . . moderately priced, and has usefulness and efficiency that will not cease with the war. It's an investment you'll be glad you made.

If you'd like full particulars, write today.



THE HOTTMANN MACHINE COMPANY

3325-47 East Allen Street

Philadelphia, Penna.

odor more pronounced; and fourth, overcooking darkens the color.

14.—How long should lard be cooked?

This depends on the size of the tank, the amount of fat to be rendered, the size of piece, and the pressure (or temperature) of the tank.

15.—Why should the size of tank and the amount of fat affect the rendering time?

A small tank naturally heats more rapidly than a large one and a small batch of fat will heat through faster than a large mass.

16.—How does size of piece affect time of rendering?

Cooking must continue until practically all portions of the fat have become broken up. This takes longer if the pieces are large and thick; at the same time other portions of the fat become overcooked.

17.—At what temperature or pressure should lard be rendered?

The present trend of the industry is to cook at high pressure for a much shorter time than formerly. Many plants now render lard at 60 lbs. pressure. This means 60 lbs. pressure on a gauge placed on top of the rendering tank, not on a line after the reducing valve. High pressure means high temperature, and therefore shorter cook. The tank should be built to withstand high pressure.

18.—How can the correct cooking time be decided upon?

Since proper cooking time depends on so many factors, the only way to decide on the correct time is by trial. The proper time is the shortest time necessary to get rid of uncooked pieces of fat (floaters). Observations show that many tanks of lard are overcooked. We suggest that you try cutting your cooking time an hour. If this shorter cook still gives a well finished tank, try shortening the time still further. Find the minimum for your operating conditions. It will give you the best lard. Do not leave this decision to the tank man. He may be in a groove and not want to change.

19.—Should any precaution be taken in releasing the pressure after the lard has been cooked in the tank?

Care should be used in releasing the pressure after the lard is cooked. If it is released too quickly the lard may become emulsified with the tank water and may not separate readily.

20.—Does the cooling and settling period have any effect on the quality of the lard?

The longer lard is hot the more deterioration takes place in the fat, resulting in increased free fatty acid and decreased stability. Therefore, the lard should be drawn off as soon as thoroughly settled and cool enough so that exposure to the air in the settling tanks does not cause further decrease in stability.

21.—Is it important that lard be freed from all tank water?

Yes. If not, the stability will be lowered and the lard may even become sour and develop a very undesirable taste and odor.

22.—How can all tank water be removed?

If the lard is to go into storage, thorough settling is all that is necessary. If it is not to go into storage, it may be filtered, after settling, through a small amount of fuller's earth or kieselguhr, to brighten it up, and to remove traces of water.

The fourth article in this series will deal with open kettle, dry, and drip rendering methods for lard.

RATION TOKENS IN ADS

Colored illustrations of the new ration tokens which will be used in consumer food rationing, effective February 27, may be used in advertising or in any material prepared to inform the public about rationing, OPA has ruled.

When used in this manner, the tokens must be reduced to three-fourths the size of the original or enlarged to at least one and one-half times the size of the original. Tokens are the only ration currency that may be reproduced in color.

New regulations affecting the use of ration token illustrations were announced by OPA in Amendment 4 to General RO 8.



SAUSAGE MEAT TRUCKS built by St. John for long service and low cost-in-use

THE ST. JOHN NO. 50 SAUSAGE MEAT TRUCK is low enough to fit under a grinder or mixer, and the wheel arrangement allows it to be turned in its own length. The body is made of No. 12 gauge steel with double pressed rim. The corners are rounded and reinforced and all seams are welded. Except for running gear, the entire truck is hot dip galvanized after fabrication.



**PRICE . . . PLAIN
METAL WHEELS,
with plain bearings
(illustrated)
\$37.00 ea.**

**FLOOR SAVER
TREAD WHEELS,
plain bearings
\$49.00 ea.**

**FLOOR SAVER,
TREAD WHEELS,
roller bearings and
hub caps,
load wheels only
\$54.50 ea.
f. e. h. Chicago**

QUICK SHIPMENT ON AN M. R. O. RATING

Specifications:

Overall Length	62½"
Overall Width	31½"
Overall Height	24½"
Inside Body Length	60"
Inside Body Width	26"
Inside Body Depth	17½"
Capacity (cu. ft.)	14
Wheels (2)	12"x2½"
Casters (2)	4"x2¾"
Weight (lbs.)	243

**For Details and Prices of Other St. John
Equipment Write E. G. James Company**

ST. JOHN EQUIPMENT AND
CONCO UTILITY HOISTS
ROBBINS & MYERS BEEF HOISTS
CONTINENTAL MOTORS
ALLEN-BRADLEY CONTROLS
KLEEN-KUT MEAT GRINDERS AND BAND SAWS

E. G. JAMES COMPANY

316 S. LA SALLE ST.
CHICAGO (4), ILL.

Phone HARRISON 9066

Amendment 3, MPR 469

(Continued from page 8.)

ation shall not be evaded directly or indirectly. An example of an indirect price increase forbidden by this section is a sale of some other commodity to the buyer in conjunction with the sale of live hogs, where the buyer did not normally buy this commodity from the seller in the past. Except as provided in section 4 (a), no payments, commissions or allowances for any service, or for transportation or shrinkage, or for any other purpose shall be made by the buyer of live hogs to the seller, unless the total sales price, including such payment, commission or allowance, is equal to or less than the maximum price: *Provided*, That the following payments shall not be construed as evasions of the price limitations under the following conditions:

(a) A payment or service charge by a buyer to the seller for services rendered to the buyer, if such payment is in accordance with tariffs for such services filed by the seller pursuant to the provisions of the Packers and Stockyards Act, 1921, as amended.

(b) A payment by a buyer to the seller for transporting live hogs from the place of weighing to the buyer's delivery point, if the seller is a common carrier or if the rate paid does not exceed that fixed by the General Maximum Price Regulation.

3. Section 11 (b) is amended to read:

(b) Except at a public stockyard, no hog may be fed or watered on the day of sale prior to weighing; but (1) hogs may be fed or watered after the weighing referred to in section 7 of Article I, and (2) hogs may be fed or watered prior to weighing at any terminal market, interior market or buying station, if the top price paid for hogs at the market or station on the day before weighing was below the ceiling price.

4. Schedule I of section 13 is amended by deleting the lines reading "Pine Bluff, Ark. 14.15" and "Cheyenne, Wyo. 14.75," and by changing the ceiling prices stated for Wichita, Kans. from "14.40" to "14.45" and Oklahoma City, Okla. from "14.40" to "14.45."

5. Schedule II of section 13 is amended by adding these lines, in their appropriate alphabetical positions:

Fort Branch, Ind.	14.60
Grand Forks, N. D.	14.15
Huron, S. D.	14.25
Madison, S. D.	14.25
Scotts Bluff, Nebr.	14.45
Smithfield, Va.	14.65
Watertown, S. D.	14.25

6. In section 13, Schedule III, Item 14 (c) is amended and Items 14 (d) and (e) are added to read as follows:

(c) All counties except those cited in 14 (a), 14 (b), 14 (d) and 14 (e).	14.20
(d) Sheridan, Garden and Deuel.	14.25
(e) Dawes, Box Butte, Morrill, Cheyenne, Sioux, Scotts Bluff, Banner, Kimball.	14.30

7. Item 7 of Schedule III of section 13 is amended to read as follows:

7. Wyoming:

(a) Sheridan, Johnson, Natrona, Carbon, Campbell, Converse, Albany, Crook, Weston, Nebraska, Platte, Gosheen, Laramie \$14.30

(b) All counties except those cited in 7 (a). 14.45

This amendment shall become effective January 22, 1944.

ARMY WANTS MORE PORK

The Chicago Office of the perishable section, Subsistence Branch, Field Headquarters of the Office of the Quartermaster General, recently requested meat packers under federal inspection to make substantial additional offerings of a number of pork products, including overseas hams, bacon, semi-boneless pork loins for export use, and several fresh pork products including fresh hams, Boston butts, regular pork loins and spareribs. All items should be packed according to Army specifications, in export boxes, unless otherwise specified.

Offerings of fresh pork products for export use are requested in carlots of 30,000 lbs. if possible. Packers eligible to furnish any of these products to the Army, for earliest possible shipment, were requested to telegraph their offers immediately.

Every victory increases the demand for food. Help Food Fight for Freedom.

Meat Loaf Molds Now Cleaned Easier!

Whatever type of meat loaf molds you are using . . . stainless steel, Monel, aluminum or tinned . . . you can remove meat juices, grease, fats or other deposits with a minimum dependence on time and manpower by doing this job the Oakite way.

Immersing molds for short period in solution of Oakite Composition No. 37 or other recommended material so THOROUGHLY softens accumulations that a light brushing and a rinse COMPLETELY remove them!

FREE DIGEST

... describes time-saving short cuts that will HELP YOU simplify and expedite ALL your sanitation and maintenance cleaning work. Write for YOUR copy TODAY!

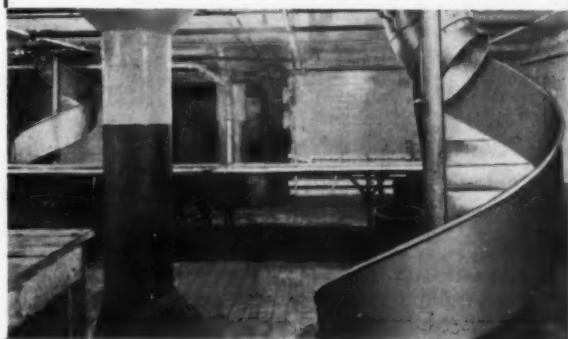
OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N. Y.
Technical Service Representatives in All Principal Cities in United States and Canada

OAKITE  **CLEANING**
FOR EVERY CLEANING REQUIREMENT

ASK US ABOUT

Cleaning Portable Racks
Washing Floors & Walls
De-Scaling Refrigerating Equipment Safely
Laundering Beef Shrouds
Steam Cleaning Conveyors
Removing Rust Deposits From Trolleys

CONSERVE MAN-HOURS Lower your meat products



on Standard Stainless Steel Spiral Chutes. Easy to clean—these spirals save manual effort and time for more essential work.

Write for Bulletin NP 1 "Conveyors by Standard." Shows all types of Standard Power and Gravity Conveyors best suited to meat and food product handling.

STANDARD
CONVEYOR COMPANY

General Offices: North St. Paul, Minn.
Sales and Engineering Service in All Principal Cities



The Great Wall of China
Built About 3000 B.C.

BUILT TO LAST

A LONG LONG TIME



The founders of the Layne Organization realized the tremendous importance of water as a health, safety and industrial necessity. They pledged themselves never to sacrifice quality in the manufacture of Layne Pumps and Well Water Systems. That pledge, to the ever grateful thanks of thousands of Layne Well Water System owners, has been faithfully kept.

Today as always, Layne Pumps and Well Water Systems are still being made of the very finest quality materials. They possess highly important and exclusive features of construction which measurably lengthen their long life. And in addition, they embody outstanding and thoroughly proven engineering ideas that guarantee highest efficiency.

Wherever modern well water producing equipment is used—whether in the United States or in foreign lands, that which bears the name of Layne is definitely recognized as the world's standard by which all other makes are judged.

If your postwar plans call for the use of more water, Layne engineers will gladly cooperate in providing sound recommendations. For literature address LAYNE & BOWLER, INC., General Offices, Memphis 8, Tenn.

AFFILIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark. * Layne-Atlantic Co., Norfolk, Va. * Layne-Central Co., Memphis, Tenn. * Layne-Northern Co., Moline, Ill. * Layne-Louisiana Co., Lake Charles, La. * Louisiana Well Co., Monroe, La. * Layne-New York Co., New York City * Layne-Northwest Co., Milwaukee, Wis. * Layne-Ohio Co., Columbus, Ohio * Layne-Texas Co., Houston, Texas * Layne-Western Co., Kansas City, Mo. * Layne-Western Co. of Minnesota, Minneapolis, Minn. * International Water Supply Ltd., London, Ontario, Canada

LAYNE

WELLWATERSYSTEMS

DEEP WELL PUMPS

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DSC Answers Questions Relative to Cattle Stabilization Program

A SET of questions and answers relative to livestock slaughter payments and compliance under the cattle stabilization program has been issued by Defense Supplies Corporation to cover typical points arising in connection with the program.

Studied in connection with the article in the January 15 issue of THE NATIONAL PROVISIONER (page 15), which included a reproduction of the new Form No. DS-T-55, soon to be used in submitting claims for cattle slaughter payments, and listed the instructions accompanying the form, the following questions and answers should prove helpful to packers:

Since there may be considerable variation between the cost of cattle purchased during any given period and cattle slaughtered during that period because of changes in inventory, should not slaughterers have the option of using one or the other method in computing compliance under the cattle stabilization program?

In order to provide for all possible methods of record keeping, the option of using the cost of cattle purchased or of cattle slaughtered during a given period will be permitted. Most slaughterers will probably wish to report on a basis of the cost of cattle slaughtered. However, since some slaughterers may not keep their records in a form adequate to provide that information, it will be permissible for them to report compliance based on the cost of cattle purchased in the given period. Each slaughterer may make his first report on whichever basis he chooses. The first report must be accompanied by a statement as to which method he elects to use. After that, he will not be permitted to change to the alternative method without approval from the DSC.

Because there is so much variation in the method of weighing and handling beef carcasses among different slaughterers, would not it be desirable to establish some uniform method of reporting carcass weights?

Carcass weights should be reported as the equivalent dressed net carcass chilled weight, without shroud, but after trimming, 24 hours after slaughter. If the beef carcasses are weighed hot, the slaughterers must make proper allowance (based on actual test) for the first 24 hours of cooler shrink, the weight of the shroud if they were weighed after shrouding, and any other allowances necessary to adjust to the weights specified above. If the basic weights are the weights at time of shipment, the slaughterer must make proper adjustment to the chilled net carcass weight 24 hours after slaughter as specified.

Each slaughterer must make the necessary tests to substantiate the procedure he follows in arriving at the ad-

justment factor, and must submit with the first application for slaughter payment a complete description of his method of weighing and the adjustments he is making to bring his weights to chilled net carcass weight 24 hours after slaughter. He also must keep available for possible subsequent checking by DSC the test figures substantiating the adjustment factor used. He will be required to certify on each subsequent claim that he is using the same method of weighing and allowances as reported to DSC. He may, of course, change his methods but a description of the new method must be filed with DSC before it is used.

Would it be permissible for a slaughterer to do his own grading of bull carcasses and canner and cutter beef carcasses which are to be boned out for use in his own plant (in making his slaughter payment and compliance report) and include these cattle with those graded by FDA graders?

If part of the beef carcasses are graded by FDA graders and the reports submitted on that basis, the dressed carcasses of all cattle slaughtered in that plant must be government graded.

May an applicant report part of his cattle slaughter by grades, and part ungraded?

No, not from the same establishment. He may report the cattle slaughtered in one establishment by grades, and those slaughtered in another establishment without grading. But, if any cattle from one establishment are reported by grades, all the cattle from that establishment must be reported by grades. The cost of cattle must be reported as including all the cattle slaughtered in or purchased for slaughter in one establishment.

What procedure should be followed when, because of an unusual or unavoidable circumstance, a government grader is not available and dressed beef has to be shipped out on a basis of the slaughterer's own grading?

It will be permissible for a slaughterer to include in his slaughter claim and compliance report with dressed beef stamped by a FDA grader, beef that he has graded, due to the unavoidable absence of the government grader. In such cases, however, the slaughterer must submit with his report for that month a complete statement approved by the local government grader giving the day, the number and dressed weight by grades of the dressed beef not stamped by FDA graders, and the reason the grader did not appear or was not able to grade the dressed beef.

How should condemnations be handled in reporting live weight and live cost of cattle slaughtered in filing livestock slaughter payment and compliance report?

The live weight of condemned cattle

should be excluded from the total live weight of cattle slaughtered either on an actual or estimated basis as provided for in Livestock Slaughter Payments Regulation No. 3. The cost of condemned cattle should not be excluded from the total cost of cattle slaughtered or purchased. The reason for this is that possible loss from condemnation is a factor that is taken into consideration by the buyer in establishing the original purchase price of cattle. Condemnation losses are a part of doing business, the same as any other expense.

How should the cost of cattle that die in transit or prior to slaughter be handled?

The cost of cattle that die in transit or prior to slaughter should be excluded from the cost of cattle slaughtered or purchased.

How are slaughterers to determine for slaughter payment and compliance purposes the live weight and live cost of cattle slaughtered if the cattle are from a mixed lot of cattle and calves, where it is impossible to determine until the carcasses are graded whether they are beef or veal under the regulation?

The dressed weight of each grade of beef obtained from a mixed lot of cattle and calves should be divided by the standard dressed carcass yield as provided in the regulation, for the respective grades, to determine the live weight. To arrive at the total live cost, this estimated live weight should be multiplied by the average live cost of the mixed lot of cattle and calves.

In arriving at the total cost of cattle for slaughter payment and compliance purposes, should the cost of transportation include the cost of trucking or driving from the point of purchase to the point of slaughter?

All truck and rail transportation charges or costs are to be included in the total cost, with the exception that they are not to be included if the applicant owns the transportation facilities, or where all of the movement is within a city. The term "city" for this purpose means the area within the corporate limits of a municipal corporation, and the zone adjacent to and commercially a part of such a municipal corporation.

Does the deduction allowed from cost of cattle for freight by slaughterers in the East apply to all transportation charges?

No. The slaughterer may deduct only 80 per cent of the actual cost of railroad freight, not to exceed 45c per live cwt. from any one market. Records of cost of railroad freight on cattle must be kept separately for each market from which cattle are shipped by rail if a deduction is made for freight from such markets.

Is it mandatory for a slaughterer who is entitled to a freight credit, as provided by the regulation in connection with the eastern area, to deduct this credit from his total cost of cattle?

No. The deduction of this credit is optional with the slaughterer.

Should a slaughterer, whose volume of cattle slaughter in all his establish-

(Continued on page 27.)

INFLUENCE OF DRESSING YIELDS ON MAXIMUM AND MINIMUM CATTLE PRICES

Under the cattle stabilization program, packers are permitted to purchase cattle on the basis of their estimate of the grade and dressing percentage of the cattle they intend to buy, and will be able to pay more for cattle with high dressing yields than is possible for those with low dressing yields, C. B. Heinemann, secretary of the National Independent Meat Packers Association, pointed out recently in a letter to one of the association's members whose plant is located in Zone 5.

The following figures were cited by Heinemann to show how the dressing yields would affect the maximum and minimum prices stipulated in the cattle stabilization program:

Grade	Maximum price	Minimum price	Standard yield	Actual yield	Adjusted Maximum price	Adjusted Minimum price
(a)	(b)	(c)	(d)	(e)	(f)	(g)
AA	15.40	14.40	61	58	13.38	12.51
A	14.65	13.65	58	50	12.63	11.77
B	12.40	10.80	56	49	10.85	9.45
C	10.40	8.80	54	49	9.44	7.99
C&C	7.05	6.05	46	42	6.98	5.52

Referring to the above table, the Heinemann letter continued: "The maximum and minimum prices and the standard dressing yields for the different grades of cattle which have been prescribed for Zone 5 are listed in columns (b), (c) and (d), respectively. Dressing percentages for the various grades of cattle which you customarily obtain at your plant have been indicated in column (e). The amounts shown in columns (f) and (g) are the adjusted maximum and minimum prices which can be paid for the various grades of cattle if the actual dressing yields are as shown in column (e) and not those standard yields shown in column (d). This example illustrates that if you have good grade cattle that dress out as low as 50 per cent, you will be able to pay as low as \$11.77 per cwt. and still be entitled to full subsidy payments."

The "adjusted" prices shown, it was explained, are simply the prescribed prices multiplied by the percentage that the yields in column (e) are of column (d).

C-D

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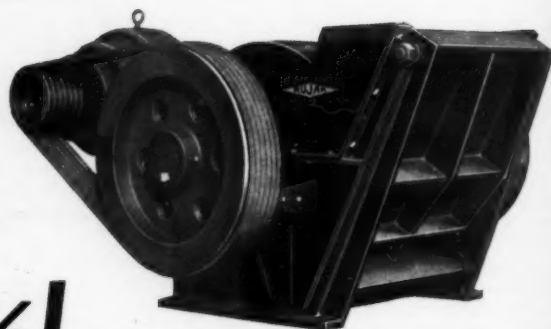
Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

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Is it possible?—Yes, with the Rujak No. 14 Rotary Crusher cooking time can be shortened as much as one third, thus increasing the working capacity of your cookers. No knives to sharpen or replace! Get uniformity in rendering and eliminate the bulk of fines and settlings from rendered fat. Use a Rujak No. 14 Rotary Crusher to shred raw material before rendering. Take advantage of the increase in efficiency and profitable returns that the Rujak No. 14 Rotary Crusher offers you—no maintenance, other than lubrication.

ROTARY CRUSHER

Definite advantages: no knives to sharpen or replace; all steel, welded, construction. The teeth on the drum and on the breaker plate of the Rujak No. 14 Rotary Crusher are overlaid with stoddite, a very hard, tough alloy which lasts for many years without any sharpening whatsoever. The grinding of shop fat and bones, packers bones, animal carcasses, and cake cracklings is accomplished by a clean, shear cut as the rotating teeth pass through the stationary teeth.

The rotating drum is mounted on a $\frac{4}{8}$ " shaft set in roller bearings. Each end of the shaft has a 750 pound flywheel, either of which can be used for the V belt drive which permits the use of a smaller size motor and gives vibrationless performance. The breaker plate is held in position by a safety shear pin.

Results?—The Rujak No. 14 Rotary Crusher with a 25 H. P., 1800 R. P. M. motor handles 20 tons of dead stock per hour.

A COMPLETE LINE OF RENDERING EQUIPMENT
Write for Full DETAILS and PRICES!

The JOHN J. DUPPS CO.
C I N C I N N A T I • O H I O

Up and down the MEAT TRAIL

Personalities and Events of the Week

Murphy-Norris Co., Chicago provision brokers, are announcing that effective Monday, January 24, Peter W. Bendt will be associated with that firm. Bendt is already well and favorably known in the provision trade, having been engaged in the brokerage business for the past three years. Prior to that time he spent 15 years in the packing industry, mostly in the export and provision sales departments. He carries with him the good wishes of his many friends in the industry.

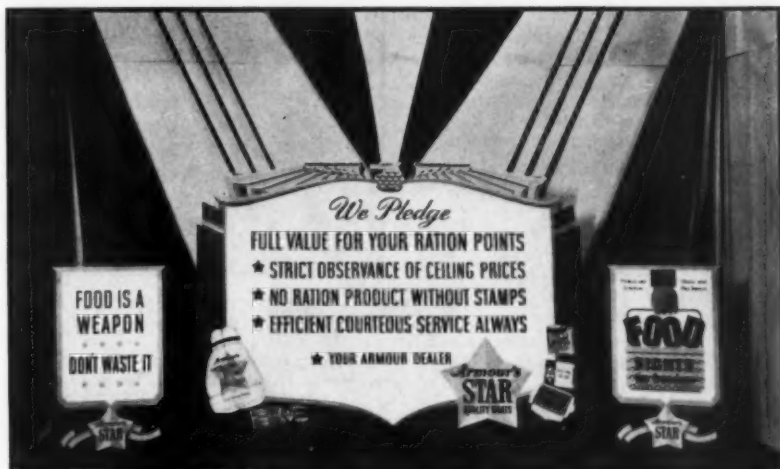
Louis F. Decker, 68, president, Val Decker Packing Co., Piqua, O., since 1937, died January 15, after a two-year illness. In 1913 his father, Val Decker, after several years in the retail and wholesale meat trade, founded the company, incorporating the business to include Louis and his brothers, George H., William J., Carl and Walter J. Decker. Louis served as vice president from the time the firm was founded until his father's death in 1937.

News of the recent passing of W. L. ("Tim") Murphy, secretary of the Puget Sound Meat Packers' Association, Seattle, Wash., has reached THE NATIONAL PROVISIONER. Murphy, a well known figure in the West Coast meat trade, was long affiliated with Cudahy Packing Co. at Seattle and in other western cities before becoming affiliated with the Puget Sound association several years ago.

The historical development of Swift & Company's dairy and poultry business was reviewed by John Holmes, president of the company, at the annual meeting of Swift shareholders on January 20 in Chicago. Holmes described how G. F. Swift, founder of the company, added poultry processing and distribution to its activities as a result of a search to find a boxed product that would fit in refrigerator cars beneath the hanging quarters of beef.

Charles E. Dorman, well known Boston provision broker, reports that his son, Lieut. (J. G.) Carlton E. Dorman, who for the past nine months has been located at the commissary store, Great Lakes Naval Training Station, Great Lakes, Ill., has been transferred as officer in charge of the commissary at the Naval Air Station, Moffett field, Calif. Lieut. Dorman, accompanied by his wife and 3-year-old son, made the 2,700-mile trip by motor car in seven days.

J. C. Engstrom, manager of the Carstons Packing Co. branch at Bremerton, Wash., has been elected president of the Bremerton Kiwanis club.



NEW ARMOUR WAR DISPLAY

New and colorful window display supplied to dealers by Armour and Company, which points out that the dealer is cooperating in the government's "Food Fights for Freedom" program, has many merchandising applications. In the form of a pledge to consumers, the display explains that the retailer is observing all OPA regulations.

W. R. Kinnaird, advertising promotion manager of the American Meat Institute, returned Wednesday from California, where he went to complete arrangements in connection with the premiere of the Institute's new radio program, "The Life of Riley."

Earl Thompson, president, Reliable Packing Co., Chicago, is planning to spend three weeks vacationing at Ft. Lauderdale, Fla.

Wolf Smith, Inc., meat jobbers, Utica, N. Y., and Miss Dorothy Smith, assistant general manager, were fined \$1,750 after pleading guilty to charges of violating OPA regulations, involving sell-

ing meat above ceiling prices and invoicing meat as cheese.

Valentine Pacer, 77, has retired on pension from Armour and Company after 52 years of service with that organization. Pacer came to America in 1891 and obtained a job with Armour, where for nearly half a century he has worked as a tongue trimmer. Of his ten children, four boys are in the armed forces.

L. J. Scruggs has been appointed sales manager at the Memphis, Tenn., unit of Armour and Company.

George H. Lincoln has been appointed general manager of the Standard Packing Co., Los Angeles, succeeding Carlos Sanchez, who has retired after 31 years with the company. Lincoln has been with the organization 24 years.

George E. Marks, vice president, Meat Packers, Inc., Los Angeles, is making a business trip to various rendering plants in Fresno, Bakersfield and other cities in the San Joaquin Valley.

Harry Osman, staff member of the American Meat Institute, Chicago, was in Los Angeles on business recently.

Lee C. Thompson, salesman for Abraham Bros. Packing Co., Memphis, Tenn., recently honored as being outstanding in sales during 1943 in Memphis, has entered the Navy.

The name of Frosted Foods Sales Corp. has been changed to Birds Eye-Snyder, Inc., New York, it is announced. Officers include Burt C. Olney, president; George L. Mentley, vice president in charge of sales; George O.

★ Industry Honor Roll ★



PAULSEN, HENRY ROBERT.—A. R. N. /2C Robert Henry Paulsen, 22, U. S. N. R., son of John Paulsen, vice president and general manager of the Peoria Packing Co., Peoria, Ill., was killed recently in a training flight crash. Young Paulsen joined the Navy July 14, 1942. He was assigned to a Naval bombing squadron.

CENSULLO, NICK.—Private Nick Censullo, former employe in the pickle department at Swift & Company's Boston, Mass., plant, lost his life in the service of his country, it is reported. He was attached to the infantry.

Bailey, vice president in charge of production; Donald E. Barr, vice president in charge of marketing and advertising; John S. Prescott, secretary and Robert L. Garner, treasurer. C. W. Cook, former chief engineer, has been promoted to the position of division manager of manufacturing and engineering for the plants of Birds Eye-Snyder, Inc., and General Seafoods Corp.

John Tunzer of Chicago has been appointed as a national organizer for the National Association of Retail Meat Dealers, Inc. He will work with dealers and dealer groups on the formation of new associations and the strengthening of present groups of independent retail meat dealers.

A warehouse addition to be built as part of the Armour and Company unit at Winona, Minn., will be of brick construction, 20 ft. by 40 ft., and will cost \$4,300, it is announced.

Phillips Meat Co., Los Angeles, Calif., is the firm name under which Phillip Himmelfarb has published an intention to conduct a wholesale meat business.

William H. Keim, 53, treasurer of the H. H. Keim packing firm at Nampa, Idaho, died recently after a lengthy illness. He was associated with his father and several brothers in the meat company since its establishment in 1916. Before its incorporation in 1925 it was known as the H. H. Keim meat market. Keim was named treasurer of the company and held that position until his death.

Copies of the John Morrell & Co. 1944 calendar, "Flags in America's History," have been placed in all the rooms of grade schools in Ottumwa, Ia. The calendar tells the story of the flags which have had an outstanding influence on America's history—the Stars and Stripes and the flags which preceded it. To paint the scenes in the series the company secured the services of N. C. Wyeth, one of the country's foremost artists.

Pvt. Vincent Karel, former employe at the Pittsburgh Provision & Packing Co., Pittsburgh, Pa., saw his three-week old son, Jeffry, for the first time when he was home on furlough recently.

Sam Burdziak, wholesale meat dealer,



PORK TAKES OVER FUR STORAGE SPACE

Photograph taken recently in fur storage section of North Pole Cold Storage & Ice Co., Pittsburgh, Pa., shows pork being stored in the section on account of the crowded condition of regular storage facilities. Second from right in photo, standing with Jack Davis, general manager of the storage plant, is William M. Walsh, WFA supervisor for the Pittsburgh area. (Pittsburgh Sun-Telegraph Photo.)

Philadelphia, Pa., recently chalked up his fifteenth year of association with the meat industry.

Syd Lerner, who recently resigned as Memphis branch house manager after 26 years with Armour and Company, has been named sales manager for Abraham Bros. Packing Co. in that city, it is announced by Ben Abraham, president.

Plans have been prepared for construction of a food locker plant in Ontario, Calif., for Harry Dickson and Clarence Dahl, it is announced. The one-story frame structure, 65 ft. by 68 ft., will contain 1,000 refrigeration lockers, an aging room, cutting room, quick freezing unit and storage room.

Fire recently destroyed three large barns of the Lughill brothers meat packing and livestock auction at Hicks-

ville, Ohio. Loss was estimated at \$250,000.

A. B. Stickney of Armour and Company, national president of the American Society of Refrigeration Engineers, recently addressed a joint session of Southern California chapters of the ASRE and the American Society of Heating and Ventilating Engineers on current and post-war refrigeration problems.

Howard W. Eastwood, former manager of Wilson & Co.'s Albert Lea, Minn., plant, recently arrived in Los Angeles to assume the management of the firm's plant there.

John H. Moninger of the Institute staff spent last week calling on packers in Ohio and Indiana, talking principally about lard. He reports packers are making good lard and having very little trouble with production, but some difficulty in moving it the way they would like.

The ninth annual meeting of the National Live Stock Loss Prevention Board will be held in the Crystal room of the Palmer House, Chicago, on February 3, at 10 a.m., with luncheon at 12:30. Reservations for the luncheon must be made in advance. Those wishing to make a reservation should write Dr. H. Preston Hoskins, 2766 Garrison ave., Evanston, Ill.

For outstanding services to the industry and to the philanthropies of the community, Emerick Gross and Sigmond Rosengarten will be honored at a dinner of the meat and poultry division of the New York and Brooklyn Federation of Jewish Charities, to be held at the Hotel Commodore, N. Y., Feb. 2.

Phillip's Meat Co., Vernon, Calif., is the firm name under which Phillip Himmelfarb has filed an intention to conduct business.

William F. Clifford, who for more than 60 years was connected with the meat industry and for several years before his retirement three years ago maintained a meat and provision brokerage office in New York, sends his best wishes to his friends in 1944.

At the annual election of officers of the Morrell club, Ottumwa, Ia., John W. Burke was elected president for 1944, succeeding W. E. Shields. Burke is as-

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.



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May we suggest
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stant master mechanic of the Morrell plant. John Foster, production superintendent of John Morrell & Co., was elected vice president, succeeding Frank Ramey, and Paul Boyd, auditor of disbursements, general office, will succeed H. G. King as secretary. J. J. McKinney, Morrell timekeeper, was reelected treasurer.

Progress of the Albert Packing Co., Washington, Pa., was recently described by George Albert, owner, as good during 1943. The company observed its eleventh anniversary recently.

Consolidated Rendering Co., Boston, recently agreed to a judgment issued against the company whereby it is to pay penalties for overtime to over 300 employees under the provisions of the Fair Labor Standards Act. The amount to be paid totals \$44,926.

Dr. David Klein, Wilson Laboratories, Chicago, W. H. Moore, tax department, Wilson & Co., and M. S. Zimmerman and L. R. Simpson, legal department, were visitors in New York a short time ago.

A. F. Hunt, vice president, Swift & Company, Chicago, and R. H. Gifford, branch house sales department, spent a few days in New York recently.

George Grover Jordan, general manager, Anglo-American Development Corporation of New York, passed away suddenly at his home on January 7. Jordan was long associated with the meat industry and had served in Cuba and South American countries. His

broad experience in the canning of meats and food products brought him affiliation with Anglo-American Development Corporation at the time of its inception in 1942.

Houston, Tex., is "well on its way to become the center of the nation's packing industry," J. W. Larkin, Houston insurance man, was quoted recently as saying. Larkin has been named chairman of the advance ticket sales committee for the Houston Fat Stock Show and Livestock Exposition, to be held February 4 to 13. J. W. Sartwelle, Houston packer, is president of the exposition.

Anthony Macukat, 60, well-known sausage maker of Seattle, Wash., died suddenly at his home recently. He had been in the sausage business for 32 years.

The Grayson County Frozen Food Locker of Sherman, Tex., has received authorization from the WPB to increase the size of the unit by 300 additional lockers, making a total of 719 for the plant. Work will begin at once, according to Mrs. Florence Massenburg.

Edwin Hume and William G. Long have filed notice of intention of engaging in business under the name of Export Packers, Los Angeles.

Amos C. Cole has filed notice of engaging in business under the name of San Bernardino Provision Co., San Bernardino, Calif.

Recent plant modifications at the plant of Ben H. Rosenthal Co., Dallas, Tex., include addition of a canning

room, new beef cooler, curing cellars having an additional capacity of 350,000 lbs. of product, a new cooler and dock for loading and shipping, two new smokehouses, a Tobin bacon forming press, bacon derinder and moving belt pork cutting tables. Architectural work on the building program was done by the Chicago firm of Smith, Brubaker & Egan, Chicago. The plant now has a capacity of 220 cattle and 700 hogs daily, it is announced.

A new locker room is being erected at the Los Angeles Meat Co., Vernon, Calif., at a cost of \$1,000, it is announced.

Samuel Schroth, 69, a director of the J. & F. Schroth Packing Co., Cincinnati, Ohio, and a son of the late Michael Schroth, one of the founders of the firm, died recently.

San Diego Rendering Service, La Mesa, Calif., is the firm name under which Bert O. Marshall has published an intention to conduct business.

A new storage building is being erected at the Atlas Packing Co., Vernon, Calif., at a cost of \$1,000.

J. A. Hafner, refinery department, Wilson & Co., Chicago, was a New York visitor.

G. W. Smale, who enjoys a wide acquaintance among meat industry members, has been promoted to a captaincy, it is announced. Capt. Smale is connected with the perishable subsistence division of the Army Quartermaster Market Center at Ft. Worth, Tex.



MEAT—Weapon of Health in Essential Service on Every Front!



Yes, meat is in there doing a job—a big job helping to keep up the strength and the stamina of our fighting men. That's one of the reasons why we've got to accept rationing in stride—why we've got to see that they get all the meat they need. This means tightening up the belt—loosening up the purse and buying all the War Bonds and Stamps we possibly can. To help see to it that our men get their meat in good condition, Adler Company is increasing its efforts not only to supply all needed stockinettes, but also to supply the best stockinettes made. Let us discuss your needs.

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Let the *Stange Chef*
help solve your
SEASONING PROBLEMS

100% FLAVOR
with *Stange's*
C.O.S.
SEASONINGS

Let the Stange Chef
help improve your
product through perfect
flavor control
with Stange's C. O. S.
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Cudahy Financial Report

(Continued from page 11.)

The Cudahy laboratory, Mr. Cudahy declared, "has been busy studying the adaptation of satisfactory alternatives for materials no longer available, and ways to conserve those materials which are to be had in limited quantities only. To mention a few examples: The development of a process for recovering nickel from spent catalyst for re-use

in the hydrogenation of fats and oils; the choosing of spice mixtures which will without detriment to quality or flavor replace those no longer available; experiments to determine the extent to which sugars may be decreased; development of alternative materials for glycerine as plasticizers in flexible glue.

"Our staff has carried on extensive research work on margarine involving the hydrogenation of fats used," Cudahy stated, "as well as bacterio-

logical studies covering the growth and use of cultures for flavor development. Comprehensive research work has been accomplished on pharmaceutical products looking towards expansion in this division. Many of the products considered would require equipment now impossible to obtain. Studies are now being made on the vitamin content of various meat products to determine processes that promote even greater vitamin preservation. . . .

"Our industry is fortunate in that the goods we produce for the uses of war are prepared in much the same way as those we produce for peace-time consumption. On this account we are not confronted with the retooling and conversion problems that beset many other industries. The flexibility of our operations is shown by the fact that as stated earlier in this report in the fiscal year 1943, we processed 76 per cent more livestock tonnage than in 1935, the worst year of the drouth."

5,900 in Armed Forces

Cudahy employees now serving in the armed forces total 5,900. Twenty-one have made the supreme sacrifice. The induction of additional numbers of the company's younger men during the past year created many difficult problems for the concern. All of the company's packing plants except one have fewer wage earners employed than a year ago. The average age of employees has increased and the company has processed its largest volume of business with a smaller number of workers. Women now constitute 25 per cent of the company's total pay roll of 1,872 employees. Pensioners who are capable of working have been recalled.

"Our foremen and plant supervisory forces," Cudahy stated, "have met the situation adequately, and maintained greatly increased production without one instance of serious delay or interruption. In recognition of our outstanding accomplishments in meeting government requirements for food supplies, our company was granted the Army-Navy E award in June, 1943."

The annual report includes numerous photographs depicting various departments at work, and historic etchings of Civil War and Spanish-American War scenes which show military foods. Under the title "Food Has Gone to War," the company tells how, in addition to meeting requisitions addressed to it by the government, its laboratories and operating departments worked with the Army and Navy supply organizations, endeavoring to devise new products designed for use by the armed forces. These products are being shipped to battle fronts throughout the world.

The variety of the company's canned meats supplied to the armed forces during the past year included 24 separate items and covered a wide range of meat products prepared and packed for use by the forces overseas as well as by those stationed in the U. S. The necessities of war have not altered the company's employee relations programs,

CUDAHY PACKING CO.—CONSOLIDATED BALANCE SHEET

ASSETS		
Current Assets:		
Cash		\$ 3,007,713.32
Receivables—		
Customers	\$15,080,861.71	
Other	736,012.15	
Total	\$15,825,873.86	
Less—Reserve for doubtful accounts	276,276.52	15,549,597.34
Inventories—Products where costs were not ascertainable, priced at approximate market prices allowing for estimated selling expenses; other products and ingredients and supplies, priced at the lower of cost or market—		
Products	\$27,925,501.91	
Ingredients and supplies	3,772,620.40	31,698,122.31
Total current assets		\$50,255,432.97
Investments, at cost or less		413,284.36
Fixed Assets:		
Land at plants and branches, at appraised value at October 30, 1915 (date of reorganization), plus subsequent additions at cost		\$ 2,591,434.02
Buildings, machinery and equipment, at cost—principally as determined by a cost appraisal as at October 30, 1939 by independent engineers—		
Packing and other manufacturing plants	\$32,890,298.66	
Sales branches	5,473,065.45	
Refrigerator cars, etc.	2,963,097.82	
	\$41,326,461.93	
Less—Reserves for depreciation, including accrued depreciation determined as at October 30, 1939 by independent engineers	21,923,281.25	19,403,180.68
Farms and mineral lands, at cost or less	\$ 755,778.03	
Less—Reserve for depreciation, etc.	165,546.28	590,231.75
		22,584,846.45
Prepaid and Deferred Charges:		
Prepaid insurance	\$ 344,522.08	
Miscellaneous deferred charges	206,821.16	
Unamortized debt discount and expense	359,079.00	910,422.24
		\$74,163,986.02
LIABILITIES		
Current Liabilities:		
Notes payable to banks and others		\$10,335,500.00
Accounts payable—		
Trade	\$ 2,314,824.36	
Due to employees, customers, etc.	1,216,821.84	3,531,646.20
Dividends payable November 1, 1943		288,917.50
Employees' pension fund reserve		274,829.00
Accrued wages, interest, general taxes, etc.		2,262,566.89
Reserves for Federal and other income taxes (subject to final determination)	\$ 8,652,972.95	
Less—United States Treasury tax notes	7,000,000.00	1,652,972.95
Sinking fund payments on bonds and debentures required within one year, less \$17,500 in treasury		457,500.00
Total current liabilities		\$18,803,932.54
Long-Term Debt:		
First mortgage sinking fund bonds, Series A, 3% due September 1, 1955—		
Authorized \$30,000,000—issued	\$20,000,000.00	
Less—		
Bonds retired	\$2,642,500.00	
Sinking fund payments required within one year	350,000.00	2,992,500.00
		\$17,007,500.00
Convertible sinking fund 4% debentures, due September 1, 1950—Authorized and issued	\$ 5,000,000.00	
Less—		
Debentures retired	\$ 937,500.00	
Sinking fund payments required within one year	125,000.00	1,062,500.00
		3,937,500.00
		20,945,000.00
Reserve for Postwar Adjustments		2,000,000.00
Minority Interest in Capital Stock of Subsidiary Company		74,892.88
Capital Stock and Surplus:		
Capital stock—		
Preferred stock 6% cumulative \$100 par value—		
Authorized and outstanding, 20,000 shares	\$ 2,000,000.00	
Preferred stock 7% cumulative \$100 par value—		
Authorized and issued, 65,505 shares (of which 100 shares are held in treasury)	6,550,500.00	
Common stock, \$30 par value—		
Authorized, 728,990 shares, or which 56,875 shares may be required for conversion of debentures; issued and outstanding, 467,489 shares	14,024,070.00	\$22,575,170.00
Capital surplus		2,908,642.94
Earned surplus since October 30, 1939		6,796,347.06
		32,340,160.00
		\$74,163,986.02

which will be continued throughout 1944.

Directors of the company are E. A. Cudahy, F. E. Wilhelm, William Dising, F. W. Hoffman, L. C. Steele, P. B. Thompson, and A. F. Perrin. Officers include E. A. Cudahy, president; F. E. Wilhelm, first vice president; William Dising, vice president; F. W. Hoffman, vice president; L. C. Steele, vice president; V. T. Norton, vice president; A. F. Perrin, vice president; P. B. Thompson, treasurer, J. F. Gearen, jr., secretary; P. H. Mott, controller, and Frank J. Madden, general attorney.

Meat Plant Accounting

(Continued from page 11.)

used by employees in preparing their individual income tax returns and by the government in auditing the return.

There are a number of forms prepared by commercial printers designed to facilitate the preparation of the W-2 statements by having the name and address of the employer printed on the form. This eliminates the necessity of typing in these data, but in a small meat packing company it is doubtful that it is an economical procedure. It is believed that the best procedure for small companies is to type the whole statement, taking the amount of total wages paid during the year from the social security card shown in Figure 4.

The accounting entries for recording social security and income taxes in the general ledger are as follows:

(1)	
Plant Labor	\$45,012.00
Cash—Payroll Account	\$44,149.66
Employee Contributions	
F.O.A.B.	450.34
Withheld Income Taxes	412.00
To record labor and collections from employees for week ended Oct. 12, 1943	
(2)	
F.O.A.B. Taxes	\$450.12
Accrued F.O.A.B. Taxes Payable	\$450.12
(Tax at 1% of taxable income, month October—1% of \$45,012=\$450.12)	
(3)	
State Unemployment Taxes	\$787.71
Accrued State Unemployment Taxes	\$787.71
(Tax at 1.75% of taxable payroll)	
(4)	
Federal Excise Tax	\$135.04
Accrued Federal Excise Tax	\$135.04
(Tax at 3% of total payroll)	

The concluding article in this series, which relates to the analysis and control of payroll cost, will be published in an early issue of the Provisioner.

AID IN GETTING PEPPER

Meat packers supplying meat and pork products to the FSCC, who are having difficulty securing pepper from regular suppliers, have been asked to communicate with F. H. Long, Administrator, FDO No. 19, Food Distribution Administration, Washington, D. C. Packers should furnish information as to contracts for which pepper is needed and the names of suppliers who have been contacted and who have refused to deliver the product.

CUDAHY CONSOLIDATED INCOME ACCOUNT

FOR FISCAL YEAR ENDED OCTOBER 31, 1943

Net sales and operating revenues		\$428,847,408.80
Cost of sales (after applying federal food subsidies as a reduction of product costs) and operating expenses exclusive of charges deducted below		402,218,287.75
		\$ 26,629,121.05
Deduct—		
Selling, advertising, general and administrative expenses	\$10,168,483.02	
Provision for depreciation of fixed assets	1,794,454.01	
Taxes, other than income taxes	2,025,602.61	
Contribution to employees' pension fund for current pensions	133,560.02	14,122,099.66
Operating profit		\$ 12,507,021.39
Interest charges—		
Interest on long-term debt (including amortization of debt discount and expense)	\$ 860,118.77	
Other interest	286,030.19	1,146,148.96
		\$ 11,360,872.43
Excess prior year's accruals, net		254,930.50
		\$ 11,615,808.93
Provision for income and excess-profits taxes—		
Federal and state income taxes	\$ 1,510,135.92	
Excess-profits taxes (less postwar credit of \$741,000 of which \$634,000 is currently available as a result of debt retirement)	6,674,218.51	8,184,354.43
Net profit for the year		\$ 8,431,454.50
Appropriated for reserve for postwar adjustments		1,000,000.00
Balance carried to earned surplus		\$ 2,431,454.50

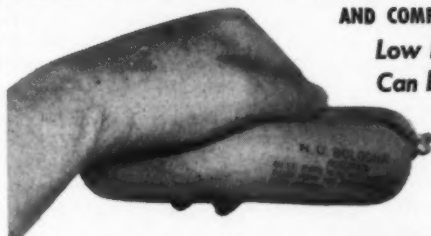
SUMMARY OF CONSOLIDATED SURPLUS

	Capital Surplus	Earned Surplus Since Oct. 30, 1939
Balances as at October 31, 1942	\$ 2,968,642.94	\$ 6,387,315.66
Net income for the year ended October 31, 1943 after appropriation of \$1,000,000 for reserve for postwar adjustments		2,431,454.50
Total	\$ 2,968,642.94	\$ 8,818,770.16
Deduct—		
Dividends (including \$1,444,587.50 in arrears at October 31, 1942) paid in cash on—		
7% preferred stock (\$24.50 per share)		\$ 1,602,422.50
6% preferred stock (\$21.00 per share)		420,000.00
Total		\$ 2,022,422.50
Balances as at October 31, 1943 of—		
Capital surplus	\$ 2,968,642.94	
Earned surplus since October 30, 1939		6,796,347.66

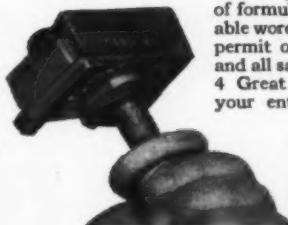
Most Practical Solution to INGREDIENT LABELLING

AND COMPLIANCE WITH AMENDMENT 7, MPR 389

Low First Cost! Low Operating Cost!
Can be used on all sausage varieties!



Note illustrations above and below of the clean, effective way ingredients clauses and product names are applied with this equipment. Using Great Lakes Nubrown or quick-dry violet ink (\$4.00 per gallon) produces a handsome, legible, clean imprint. Speedy, fast, efficient.



This equipment, the same as used nationally by Government inspected houses, provides the perfect solution to ingredient marking problems. Completely flexible—can be changed in an instant to meet any requirement, regardless of formula changes. Interchangeable word slugs and product names permit one brander to mark any and all sausage varieties. One No. 4 Great Lakes Brander will do your entire ingredients marking job!

Send for List Covering Product Names and Ingredients Word Slugs.

GREAT LAKES #4 INGREDIENTS BRANDER

Electrically
Heated

\$1250

Note: Word slugs extra; order to fit ingredients used.

GREAT LAKES
STAMP & MFG. CO.

2500 IRVING PARK ROAD
CHICAGO 18, ILL.



UNITED'S
B.B.
BLOCK BAKED
CORKBOARD

Every factor essential to proper insulation is embodied in UNITED'S B.B. Corkboard. By its greater resistance to heat transmission, it permits good refrigerating equipment to perform more efficiently, reduces maintenance to a minimum, and insures the utmost in refrigerating performance.

**UNITED
CORK COMPANIES
KEARNY, NEW JERSEY**
Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y.	Cincinnati, Ohio	Milwaukee, Wis.	Pittsburgh, Pa.
Baltimore, Md.	Cleveland, Ohio	New Orleans, La.	Rock Island, Ill.
Boston, Mass.	Hartford, Conn.	New York, N. Y.	St. Louis, Mo.
Buffalo, N. Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.	Los Angeles, Calif.		

Meat Industry Post-War Planning

(Continued from page 7.)

manpower (both in the armed forces and munitions production), as well as productive capacity and materials, from the direct war effort.

The first post-war phase may be one of additional problems for the meat packer and may give him little opportunity to realize the more progressive parts of his program. Some form of rationing will probably be maintained, with its duration and stringency depending on our own supplies and the length of time devastated Europe will require our meat and fats. Price control may also continue in effect. More equipment, supplies and manpower will be available for the industry in this period. Distribution may be complicated by the shifts in population, temporary unemployment and reduction in workers' purchasing power which may take place in the changeover from a straight war economy.

Even after the end of the war with Japan there will be a lag before all post-war plans can be brought to full realization in a peacetime—but not pre-war—environment. This will be the period of most intensive reconversion and retooling of production facilities, relocation and redevelopment of markets, reestablishment of distribution channels, reorganization and retraining of the working force.

One meat packing company says that it views its post-war planning activity as merely the acceleration of its pre-war planning. This appears to be a sound approach if allowance is made for the fact that within a relatively short period there must be adjustment to changes and improvements in operating and processing methods, packaging, selling and distribution methods, competitive and labor conditions which have been accumulating through the war years.

As was pointed out earlier, post-war planning should be practical rather than theoretical and restricted rather than unlimited in scope. However, the packer who wishes practical, definite plans instead of dreams must set up the machinery to obtain them.

A second article, to appear in THE NATIONAL PROVISIONER of January 29, will describe methods for working out a post-war program and will tell how two meat companies are going about the problem. It will also outline the subjects to be covered by the Provisioner in its series of articles on post-war planning.

Beef Operations Frozen at Loss Under Cattle Directive, Says AMI

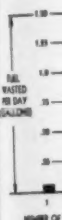
Numerous packers have found that their beef operations are frozen at a loss under the Office of Economic Stabilization cattle directive which for most of the industry became effective January 3, the American Meat Institute reported last week. This effect of the program was anticipated by a number of packers and many of them filed protests.

A member company of the Institute recently received a letter from Chester Bowles, OPA administrator, in which the firm was requested after a reasonable length of time to send OPA data "showing the actual results achieved by your company under this program." In view of this proposal, it is suggested that industry members may wish to check carefully the results of their own beef operations since the directive went into effect.

The Institute last November and again later told Fred M. Vinson, director of the Office of Economic Stabilization, that the proposed program was "impractical and discriminatory," and would freeze most of the nation's beef operations at a loss, even if all the cattle were purchased at the low of the range.

NERVOUS

Handred gasoline caning to aut drivers wo "cross" drivin ester truc of how mu impatiently pedal while These test ton truck (gine) of a city deliver speed was



which spe of fuel ar

Tests w driving co were ma seconds v total of 1 during w still with Fuel com gallon.

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PRO

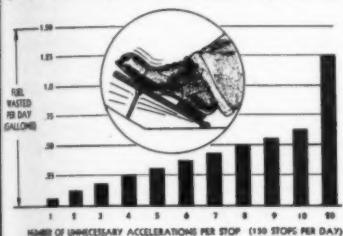
Point: tizes w paired f emphas bus tire Co. Th which to stor Taylor L-I dark o sence of window

PLANT OPERATIONS

Ideas for Operating Men

NERVOUS FOOT WASTES GAS

Hundreds of thousands of gallons of gasoline can be saved annually, according to automotive engineers, if truck drivers would cure themselves of "nervous" driving habits. International Harvester truck engineers have made tests of how much fuel can be consumed by impatiently "patting" the accelerator pedal while the vehicle is standing still. These tests were made on a typical 1½-ton truck (233-cu.-in.-displacement engine) of a type commonly employed in city delivery service. For this test, idling speed was adjusted to 325 r.p.m. at



which speed the engine consumed ¼ gal. of fuel an hour.

Tests were made on the basis of a city driving condition where 150 traffic stops were made each day. An average of 45 seconds was allowed per stop, making a total of 1 hour and 52½ minutes a day during which the truck was standing still with the engine idling at 325 r.p.m. Fuel consumed idling was only .4675 gallon.

The same test was made with a "foot nervous" driver at the wheel. These tests proved that by "patting" the accelerator once at each of the 150 stops he would burn an additional ½ pint of fuel a day or, in a 312-day working year, he would actually waste 19½ gallons of gasoline. If the nervous driver was one who really beat a tattoo on the accelerator pedal while impatiently waiting for the traffic light to change, and if he raced his engine ten times in each of the 150 daily stops, he would waste 195 gallons of gasoline a year.

PROPER STORAGE OF TIRES

Points to be remembered in storing tires which are to be recapped or repaired for further service were recently emphasized by L. H. Taylor, truck and bus tire department, the B. F. Goodrich Co. The five principal rules to follow, which are the same as those applying to storage of new tires, are listed by Taylor as follows:

1.—**Light:** Storage room should be dark or at least have a complete absence of direct sunlight. If there are windows, they should be painted with

blue paint. This will provide indirect lighting in the daytime, which is not injurious.

2.—**Temperature:** Low temperatures are not objectionable, but high room temperature, i.e., over 80° F, is detrimental and should be avoided if possible.

3.—**Oil:** Care should be taken that tires do not come in contact with oil in any manner. A common failing is to lay them on oil-soaked floors; this should be avoided. Oil is a natural enemy of rubber and causes it to disintegrate rapidly. If a tire which has been oil-soaked is recapped, it is much more likely to fail.

4.—**Moisture:** Moisture should be avoided and the tires stored indoors out of the weather. Care should be taken, even indoors, that there is not a leaky roof, water pipe, or other condition which may permit moisture to enter the tires.

5.—**Air:** A strong air current should be avoided, as this increases the supply of oxygen.

In view of the serious shortage of new truck tires, Taylor stated, it is important that every truck and bus operator store repairable or recappable tires properly in order that every possible tire can be recapped or repaired and continued in service. Following these simple preventative maintenance measures will help to save tires and keep vital truck transportation rolling.

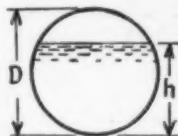
MEET THE AXEES The Gremlins of Accidents



Axees aren't at all angelic.
And that includes this smarty, Elec.
He plays tricks with loose connections,
Frayed lamp cords and your
neglections.
Watch him; you can't hear him
knocking;
Keep him out—his conduct's shocking!
NATIONAL SAFETY COUNCIL

FINDING TANK CONTENTS

Several charts have been developed for the determination of contents of cylindrical tanks lying in a horizontal position and there are also tables for this purpose. Charts, at their best, cannot be as accurate as formulas, although charts are excellent for approximate determinations and for checking results obtained from formulas.



Here is a new formula which is based on a very excellent formula for areas of segments of circles given in "Mechanics Applied to Engineering." The chief objection to the original formula is that it involves two different chords and it does not include the diameter at all. This new formula is based on a modification of the book formula, reducing it to two factors—the diameter of the circle and the height of the segment. As a result, this formula for horizontal cylindrical tanks is offered:

$$G = .0023hL \{ 1.5 \sqrt{Dh - h^2} + \sqrt{Dh} \}$$

Where

G=Number of gallons of liquid in the tank;

h=Height of the liquid, in inches;

L=Inside length of the tank, inches;

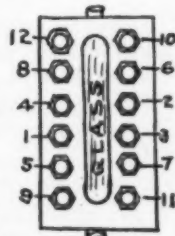
D=Inside diameter of the tank, inches.

This formula is not applicable when the tank is more than half full. As soon as the height of the liquid becomes greater than one-half of the diameter of the tank, one must deduct the empty space from a full tank. The remainder, of course, is the liquid in the tank. The formula for such situations—where the tank is more than half full—is as follows:

$$G = L \{ .0034D^3 - .0023(D-h) \{ 1.5 \sqrt{h(D-h)} + \sqrt{D(D-h)} \} \}$$

GAGE GLASS BOLTS

This diagram shows a system for tightening the bolts on flat gage glasses. The method is such that the pressure is distributed gradually and equally with least danger of possibility of cracking the glass. The thing to do is to begin at the center and work outward, as shown by the numbers on the drawing. In other words, start with 1, then apply the following routine or system repeatedly:



Diagonally upward; straight down; diagonally upward; straight down; diagonally upward; straight down; etc.

Invest in Victory! Buy War Bonds!

Special WFA Hog Market Roundup

Salable receipts of 128,000 hogs at twelve midwestern markets Thursday proved the heaviest Thursday run during the current hog marketing season. Total for the week to date is 604,000 compared to 601,000 a week ago and 251,000 a year ago.

Market agencies at Chicago continued to experience serious difficulty handling hogs because of the heavy accumulations of unsold hogs from earlier in the week. Salable supply Thursday was 37,000 and another big carryover of 17,000 was indicated. As a result, the Chicago Hog Marketing Committee advised producers not to ship hogs to Chicago the balance of this week in order to give selling agencies an opportunity of clearing the heavy holdings. The committee further advised that hogs arriving here Friday and Saturday will probably not sell until well into next week as enough hogs have already been listed under the permission-to-market plan effective Monday, January 24, to meet trade requirements on early days next week. Further details of the operation of the permit plan will be found on page 36.

One of the larger packer buying stations at Chicago Thursday announced that it is already using a plan for controlling marketings and that hogs are not being accepted unless producers

have made arrangements prior to shipping.

The fresh salable supply of 27,000 at Omaha Thursday was materially in excess of immediate requirements as packers at that market already had enough hogs on hand for two days' kill or more. The result was that a moderately liberal number of hogs would remain unsold and the Omaha Hog Marketing Committee advised that it was imperative that producers limit total marketings for Friday and Saturday to around 5,000 head.

Indianapolis had about 16,000 hogs on sale Thursday with indications that 50 per cent or more of the supply would clear by the close.

The Kansas City Hog Marketing Committee reported that Thursday's salable supply of 8,000 head was not sufficient to meet requirements and that from 12,000 to 15,000 hogs could be handled Friday.

The Peoria Stockyards Company announced an embargo on inbound hog shipments effective from 1 p. m. Thursday until 1 a. m. Monday, January 24.

Fairly good clearances were expected at other major midwestern markets, according to the report.

Interior Iowa and Southern Minnesota hog receipts today were 53,900 compared to 52,600 last Thursday and 66,200 a year ago. For the week to date total marketings are 212,000 compared to 207,000 last week and 159,000 a year ago.

PORK FAT SALES TO SOAPMAKERS

There has been no recent change in the situation regarding sales of rendered pork fat to soap manufacturers, according to an American Meat Institute report from the Food Distribution Administration in Washington. As in the past, soap manufacturers must apply to FDA for ration points with which to purchase lard or rendered pork fat. The federal agency will not approve such requests in connection with proposed purchases from federally inspected establishments, but will permit such purchases from non-federally inspected processors of lard and rendered pork fat.

RESTRICT USE OF REEFERS

The ICC last week issued an order forbidding railroads to use refrigerator cars to transport lard, lard compounds, lard substitutes, rendered pork fats, vegetable oils, shortening, cooking and salad oil and tallow. Another ICC order forbids the use of reefers for transporting canned or preserved foodstuffs between certain points, unless such foodstuffs have been cold packed. The order was issued, the ICC stated, in recognition of a shortage of refrigerator cars.

Help Food Fight for Freedom.



**HIGHEST PROVEN
EFFICIENCY FOR
RECOVERABLE FAT**

Based on rigid independent laboratory tests every size and model Murray Grease Trap was accurately rated at an operating efficiency of better than 90% at the GPM flow capacity and grease retaining capacity shown in the Murray Grease Trap catalog (copy upon request). The patented vent design prevents syphonage of grease from the trap into the sewer—patented baffles eliminate turbulence within the trap. Certified to meet government specification. Obtainable in ceramic material only until such time as cast iron can again be used.

D. J. MURRAY MANUFACTURING CO.

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**PREFERRED
PACKAGING
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DANIELS MANUFACTURING CO.
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NEVERFAIL 3-DAY HAM CURE

Unfreezes Capital!

By moving hams more quickly through your curing cellar, NEVERFAIL 3-Day Ham Cure frees your capital... permits you to take quick advantage of any favorable change in the market. At the same time it greatly improves the quality of your product... enables you to get the highest prices which you are permitted to ask. Write us!

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Additional Lard Containers Urged by AMI Committee

The meat industry's pressing need for containers of various types for lard and shortening is one of the principal questions being discussed this week with officials of WFA and WPB by the committee on priorities of the American Meat Institute.

In order to obtain relief, the committee urged that steel be released for manufacture of a limited number of open-head 18-gauge steel drums to be used for packing and shipping lard on a returnable basis and that consideration be given to possible use of black plate for manufacture of additional 55-lb. and 110-lb. drums. The committee also requested allocation of pulp for paperboard for manufacture of cartons for lard, oleomargarine and shortening.

In support of the request for the release of steel for drums, the committee urged an exception be made to Order L-197 to authorize a limited number of steel drums to be used for the packing and shipping of lard on a returnable basis. The committee estimates the requirements of the industry at 100,000 drums for lard to provide for initial inventory and usage for the first six months, and 50,000 drums thereafter per quarter; and 156,000 drums for animal and vegetable shortening, etc., to provide for initial inventory and usage for the first six months and 75,000 thereafter per quarter.

In addition to the requirements for lard, the AMI committee sought relief this week on several other items, including workmen's clothing, stockinette, wrinkled kraft paper and twine.

Hog Slaughter Last Week Set a Record

Hog slaughter in federally inspected plants last week was at an all-time record high, the War Meat Board reported. Hogs slaughtered totaled 1,871,000 head, yielding an output of 269,000,000 lbs. of pork exclusive of lard. This output represented well over half the total meat production of 437,000,000 lbs. in federally inspected plants. With veal the only other class of meat produced in smaller volume, total meat production showed an increase of 5 per cent over the previous week.

The board emphasized that this high level of meat production by federally inspected plants will not result in more meat for civilian consumers, as larger government requirements to meet urgent war needs will absorb the increase.

Output of beef amounted to 136,000,000 lbs., an increase of 9,000,000 lbs. Production of veal stood at 12,000,000 lbs., off 1,000,000 lbs. from the previous week. Lamb and mutton production, amounting to 20,000,000 lbs., was up 1,000,000 lbs., according to the board's estimates.

The number of animals slaughtered

under federal inspection last week, in addition to the 1,871,000 hogs, included 273,000 cattle, 111,000 calves and 496,000 sheep and lambs. These figures compare with 257,000 cattle, 118,000 calves, 1,800,000 hogs and 471,000 sheep and lambs during the previous week.

Cattle Program Queries

(Continued from page 17.)

ments fluctuates above and below the 25,000-lb. limit, change between Form DS-T-54 and Form DS-T-55 in making his slaughter payment and compliance report?

The slaughterer may file whichever form is applicable to him for that month. He may continue to use the DS-T-55 for each month, if he has government grading, since the use of the DS-T-54 is optional for cattle in that case, even if the slaughter is below 25,000 lbs.

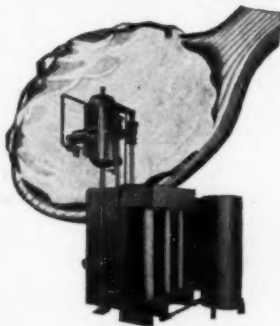
May an applicant file by reporting his beef by grades one month, and without grades the next, shifting back and forth freely?

No. He may shift from one basis to another, but he must explain the reason for the change to Defense Supplies Corporation and secure permission to change.



One Pound or a Million...

You please all customers when you use Votator*



The housewife can *see* and *taste* the superior quality of Votator-processed lard. The laboratories of large purchasers report many improvements over lard processed by other methods from the same basic stocks. So why wait? Most intensive competition in shortenings is imminent! Write for the booklet, "Votator for Lard." The Girdler Corporation, Votator Division, Louisville, Ky.

THE Votator
A GIRDLER PRODUCT

*Trade Mark Reg.
U. S. Pat. Office

January 1 U. S. Meat and Lard Stocks Show Some Gain Over Month Earlier

STOCKS of all meat products in the United States on January 1, 1944, showed increases over a month earlier and stood well above stocks on the corresponding date in 1943. Hog slaughter during December, which reached record proportions, was reflected in the January 1 holdings of pork meats as well as those of lard. Holdings of rendered pork fat were the only item to show a decline compared with the December 1 inventories.

January 1 inventories of frozen beef at 211,616,000 lbs. compared with 172,866,000 lbs. a month earlier and only 120,503,000 lbs. on the same date in 1943. The 5-year January 1 average for this item is 84,764,000 lbs. Beef, in cure and cured, showed an increase over a month earlier, but the advance was not so pronounced. A total of 14,274,000 lbs. of beef was reported cured or in cure on January 1, compared with 13,460,000 lbs. on December 1, 1943, and 6,531,000 lbs. on January 1, 1943. This was somewhat below the 5-year January 1 average of 16,168,000 lbs.

January 1 inventories of S.P. pork in cure and cured totaled 212,658,000 lbs. compared with 183,800,000 lbs. on December 1, 1943 and 193,746,000 lbs. on January 1, 1943. The January 1, 1944, total was almost 12,000,000 lbs.

below the 5-year January 1 average. While holdings of frozen pork at 206,268,000 lbs. on January 1, 1944, were well above the December 1, 1943 figure, they were only slightly larger than the January 1, 1943 and 5-year January 1 averages, which were 205,173,000 lbs. and 205,101,000 lbs., respectively. D.S. pork cured and in cure on January 1 amounted to 90,197,000 lbs. compared with 69,184,000 lbs. on December 1, 1943, 91,557,000 lbs. on January 1, 1943, and a 5-year January 1 average of 73,306,000 lbs.

While the combined January 1 holdings of lard and rendered pork fat amounted to 160,837,000 lbs. and stood above the December 1, 1943, and January 1, 1943, inventories, the 5-year average was somewhat larger. On December 1, 1943, a total of 130,984,000 lbs. was reported in storage, while on January 1, 1943, only 91,333,000 lbs. were inventoried. The 5-year average for January 1 stands at 168,288,000 lbs.

The outward movement of holdings of pork meats, lard and rendered pork fat owned by the FSCC continues at a brisk rate. On January 1, 1944, a total of only 10,943,000 lbs. of frozen and cured pork cuts were being held in cold storage (outside of processors' hands), compared with 20,204,000 lbs. on December 1, 1943. FSCC holdings of lard

and rendered pork fat on January 1 amounted to 54,879,000 lbs., compared with 76,285,000 lbs. on December 1, 1943.

U. S. cold storage holdings on January 1, 1944, with comparisons follow:

	Jan. 1, '44 lbs.	Dec. 1, '43 lbs.	5-Yr. Av. Jan. 1-lbs.
Beef, frozen.....	211,616,000	172,866,000	84,764,000
In cure and cured.....	14,274,000	13,460,000	16,168,000
Pork, frozen.....	206,268,000	130,134,000	205,101,000
D. S. in cure and cured.....	90,197,000	69,184,000	73,306,000
S. P. in cure and cured.....	212,658,000	183,800,000	224,543,000
Lamb and mut., frozen.....	36,216,000	31,267,000	11,244,000
Fros. and cured trmgs., etc.....	137,138,000	114,395,000	91,790,000
Lard.....	146,407,000	114,493,000	168,288,000
Render. pk. fat.....	14,430,000	16,491,000

The FSCC holds in cold storage outside of processors' hands, 10,943,000 lbs. of frozen and cured pork cuts and 54,879,000 lbs. of lard and rendered pork fat. These holdings are included in the totals.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand January 1:

	Jan. 1, 1944 M lbs.	Jan. 1, 1943 M lbs.	Jan. 1, 1940-42 M lbs.
Butter creamery.....	154,364	24,979	73,000
Cheese, American.....	150,784	112,348	117,601
Cheese, Swiss.....	1,564	4,062	5,000
Cheese, brick & Munster.....	188	441	886
Cheese, Limburger.....	197	556	770
Cheese, all other varieties.....	22,821	14,001	13,386
Eggs, shell cases.....	667	273	454
Eggs, frozen.....	101,701	82,948	77,386
Eggs, frozen, case equivalent.....	2,712	2,212	2,004
Eggs, case equivalent shell and frozen.....	3,379	2,485	2,811

100% of the holdings of frozen eggs were classed as follows: whites, 24%; yolks, 15% and mixed, 61%.

Help Food Fight for Freedom.

COST OF LIGHT HOGS UP AGAIN; PLUS CUTTING MARGIN FURTHER REDUCED

(Chicago costs and prices, first four days of week.)

The cost of light hogs to packers during the past week showed a slight increase and the advance, coupled with unchanged prices for the product, brought an increase in the total cost per cwt. of hogs in this weight range.

Accordingly, the plus cut-out margin was further reduced to 29c, compared with 35c a week earlier. No change was recorded in the minus cutting margin for 220- to 240-lb. and 240- to 270-lb. hogs.

180-220 lbs. Value						220-240 lbs. Value						240-270 lbs. Value					
Pct. live wt.	Pct. yield	Price per lb.	per cwt. alive	per cwt. yield		Pct. live wt.	Pct. yield	Price per lb.	per cwt. alive	per cwt. yield		Pct. live wt.	Pct. yield	Price per lb.	per cwt. alive	per cwt. yield	
Regular hams.....	14.0	20.2	21.4	\$ 8.00	\$ 4.32	13.8	19.4	21.0	\$ 2.90	\$ 4.07		13.0	18.1	20.9	\$ 2.90	\$ 4.16	
Skinned hams.....	5.7	8.1	20.0	1.14	1.62	5.5	7.7	20.0	1.10	1.54		5.4	7.5	20.0	1.08	1.50	
Picnics.....	4.3	6.1	24.5	1.05	1.49	4.1	5.8	24.5	1.00	1.42		4.1	5.8	23.5	.96	1.36	
Boston butts.....	10.1	14.6	23.3	2.35	3.40	9.9	13.9	21.8	2.16	3.03		9.7	13.6	20.8	2.02	2.83	
Loins (blade in).....	11.1	15.9	17.3	1.92	2.75	9.6	13.5	16.3	1.66	2.20		4.6	6.5	15.3	.61	.84	
Belilles, S. P.....	2.1	2.9	15.0	.32	.45		4.8	12.0	15.0	1.29	1.80	
Belilles, D. S.....	3.2	4.5	10.5	.34	.47		4.6	6.3	11.0	.51	.69	
Fat backs.....	2.9	4.1	10.1	.29	.41	3.1	4.3	10.1	.31	.43		3.5	4.8	10.1	.35	.48	
Plates and joints.....	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38		2.2	3.1	12.4	.27	.38	
Raw leaf.....	12.9	18.1	12.8	1.65	2.32	11.4	15.6	12.8	1.46	2.00		10.4	14.2	12.8	1.38	1.93	
P. S. lard, rend. wt.....	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31		1.6	2.3	12.0	.19	.26	
Spareribs.....	3.2	4.5	17.5	.56	.79	3.0	4.1	17.5	.53	.72		2.9	4.0	17.5	.51	.70	
Regular trimmings.....	2.0	2.912	.18	2.0	2.812	.18		2.0	2.812	.18	
Feet, tails, neckbones.....52	.7052	.70	52	.70	
Offal and miscellaneous.....	1.30	1.86	1.30	1.82		1.30	1.80	
Credit for subsidy.....	
TOTAL YIELD AND VALUE.....	70.0	100.0	\$14.43	\$20.61	71.5	100.0	\$14.11	\$19.72	72.0	100.0	\$14.05	\$19.52
Cost of hogs.....	Per cwt. alive	Per cwt. alive	Per cwt. alive
Condensation loss.....070707
Handling and overhead.....574944
TOTAL COST PER CWT.....	\$14.14	\$20.20	\$14.31	\$20.01	\$14.26	\$19.80
TOTAL VALUE.....	14.43	20.61	14.11	19.72	14.05	19.52
+Cutting margin.....20	.2921	.28
+Cutting margin.....20	.2921	.28
-Margin last week.....18	.2622	.29
+Margin last week.....

Meat Buying by WFA Higher in November

AN INCREASE in the volume of purchases made for lend-lease, territorial emergency programs, Red Cross and domestic food programs during November was revealed with the

release of the record of purchases made by the War Food Administration. During November, purchases of meat, meat products and related items were valued at a total of \$31,179,850, compared with \$30,353,354 in October.

The high level of hog slaughter in November was reflected in the increased WFA purchases of pork meat, lard and pork fat. Increased purchases

were recorded in all pork items with the exception of canned bacon, frozen pork kidneys, frozen pork knuckles, barreled brisket pork, hog casings, salted pigs feet and dried sausage. Purchases of miscellaneous cured and frozen pork in November at 26,702,900 lbs. were more than double the October purchases. Large gains were also made in the purchase of dry salt fatbacks, packer hog sides and miscellaneous canned pork.

A huge increase in the amount of lard was reported in November when the total bought by the government agency reached 131,545,500 lbs., compared with only 4,719,552 lbs. in October. Purchases of rendered pork fat and refined pork fat during November showed sizable increases over those of the preceding month, while a gain was also registered in the amount of oleomargarine purchased.

Beef purchases in November were up sharply compared with a month earlier, the volume of frozen boneless beef moving up to 5,752,000 lbs. compared with 570,000 lbs. in October. Purchases of several other beef items also increased in November.

HOG-CORN RATIO

The hog-corn price ratio at Chicago in December, 1943, based on barrows and gilts, was 11.7 compared with 12.9 in November and 15.7 in December, 1942. Average price received for hogs in December was \$13.55 compared with \$13.74 in November and \$14.03 in December, 1942. During December, 1943 No. 3 yellow corn was quoted at the ceiling of 115.5 cents per bushel. Only two cars sold during the month, one at 112.0c and one at 114.8c. In November the price was at the old ceiling of 106.5c and in December, 1942 the price was 89.4c.

During the year 1943 the ratio at Chicago was 13.9 compared with 16.4 in 1942 and 13.5 in 1941. Average price received for barrows and gilts in 1943 was \$14.49 compared with \$13.69 in 1942 and \$9.47 in 1941. The price for No. 3 yellow corn was 104.6 in 1943 compared with 83.3 in 1942 and 70.4 in 1941.

COMMODITY PURCHASES BY THE WAR FOOD ADMINISTRATION
DURING NOVEMBER, 1943, AND THE CUMULATIVE TOTAL SINCE MAR. 15, 1941

Commodity	November lbs.	Quantity Cumulative lbs.	November	F. O. B. Cost Cumulative
Army rations, canned.....		65,019,061		\$ 13,460,851
Meat food products, canned				
Chili con carne.....		999,504		175,786
Type OO.....		614,821		176,072
Type RR.....	50,000	13,450,452	12,825	3,668,876
Type XX.....		628,371		232,488
Vienna Sausage.....	900,510	38,321,900	348,232	15,317,234
Beef meat products				
Beef brisket, corned.....		280,000		78,546
Beef, canned corned.....		1,896,844		627,595
Beef, dehydrated.....	9,000	19,248	9,765	19,830
Beef, frozen boneless.....	5,752,000	15,056,547	910,710	3,130,786
Beef hearts, frozen.....	35,000	140,450	4,288	21,265
Beef, India mess.....		186,000		32,775
Beef knuckles, dried.....		10,000		4,845
Beef livers, frozen.....		31,000		11,570
Beef roast, canned.....		339,384		164,215
Beef tongue, pickled.....	242,000	349,000	45,560	66,881
Beef tripe, frozen.....	915,000	1,588,960	77,963	131,737
Veal carcass, frozen.....	4,764,966	17,533,990	801,897	3,134,170
Lamb carcass, frozen.....	4,418,700	53,506,757	1,086,690	13,541,974
Lamb hearts, frozen.....	120,000	120,000	14,825	14,825
Lamb kidneys, frozen.....		27,000		2,640
Lamb livers, frozen.....		8,000		1,920
Lamb tongues, frozen.....	51,000	131,000	7,873	20,473
Mutton tongues, frozen.....	40,000	40,000	6,100	6,100
Mutton, frozen boneless.....	9,793,700	30,831,858	1,358,973	4,425,595
Pork meat products				
Bacon, canned.....		60,905,956		18,995,449
Pork and soya links, canned.....		4,391,416		1,052,497
Pork, canned (misc.).....	33,970,575	772,016,642	11,808,576	294,426,531
Pork butts, frozen.....	6,563,834	32,419,643	1,790,909	9,163,556
Pork hearts, frozen.....	131,500	538,500	16,318	73,428
Pork kidneys, frozen.....	34,000	920,000	3,715	163,805
Pork knuckles, frozen.....		34,300		4,173
Pork livers, frozen.....	1,294,100	5,228,500	175,647	740,523
Pork loins, frozen.....	14,566,900	164,657,581	3,637,118	44,673,775
Pork trimmings, frozen.....	2,707,290	30,407,249	545,454	6,325,006
Pork, barreled brisket.....		351,200		61,410
Pork, smoked.....		22,971,271	131,775	6,673,615
Pork, cured & frozen (misc.).....	26,702,900	281,073,341	5,223,081	53,843,752
Fatbacks, dry salt.....	10,170,000	119,290,504	1,154,763	14,011,497
Hog casings.....	252,968	2,579,699	875,412	3,675,287
Pigs feet, salted.....	570,000	2,422,000	32,350	131,664
Packer hog sides.....	18,973,365	65,155,292	3,528,990	11,868,358
Pork, dehydrated.....	2,637,352	15,706,825	3,487,274	20,138,473
Sausage, dried.....		4,323,185		1,900,423
			\$31,179,850	\$ 548,276,573
Fats & oils				
Army spread.....		902,344		441,528
Beef tuet.....		981,261		215,089
Lard.....	131,545,500	673,932,305	19,357,399	98,840,901
Oleo oil.....		8,525,000		1,080,036
Oleomargarine.....	25,396,300	86,262,902	4,005,783	13,741,060
Rendered pork fat.....	118,000	3,392,392	16,269	462,044
Refined pork fat.....	13,287,500	58,924,976	1,903,614	8,440,595
Shortening.....	14,400	61,315,476	2,905	9,830,187
Yellow, edible.....		12,037,454		1,388,490

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THE GRIFFITH LABORATORIES, INC.
CHICAGO • TORONTO • NEWARK

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

	Week ended Jan. 20, 1944 per lb.
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	18
Steer, hfr., utility, all wts.	16
Cow, commercial and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and commercial	19 1/2
Cow forequarters, good and commercial	17

†Beef Cuts

Steer, hfr., short loins, choice	33
Steer, hfr., short loins, good	30 1/2
Steer, hfr., short loins, commercial	25 1/2
Steer, hfr., short loins, utility	22 1/2
Cow, short loins, good and commercial	25 1/2
Cow, short loins, utility	22 1/2
Steer, heifer round, choice	22 1/2
Steer, heifer round, good	21 1/2
Steer, heifer round, commercial	19 1/2
Steer, heifer round, utility	16 1/2
Steer, hfr., loin, choice	28 1/2
Steer, hfr., loin, good	25 1/2
Steer, hfr., loin, commercial	23 1/2
Cow loin, good and commercial	23 1/2
Cow loin, utility	20 1/2
Cow round, good and commercial	19 1/2
Cow round, utility	16 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, good	23 1/2
Steer, heifer rib, commercial	21 1/2
Steer, heifer rib, utility	19 1/2
Cow rib, good and commercial	21 1/2
Cow rib, utility	19 1/2
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	24 1/2
Steer, hfr., sirloin, commercial	21 1/2
Steer, hfr., cow flank, all grades	15 1/2
Cow sirloin, good and commercial	19 1/2
Cow sirloin, utility	15 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	20 1/2
Steer, hfr., reg. chuck, good	19 1/2
Steer, hfr., reg. chuck, commercial	18 1/2
Steer, hfr., reg. chuck, utility	16
Cow reg. chuck, good and commercial	18
Cow reg. chuck, utility	16
Steer, hfr., c.e. chuck, choice	19 1/2
Steer, hfr., c.e. chuck, good	18 1/2
Steer, hfr., c.e. chuck, commercial	16 1/2
Steer, hfr., c.e. chuck, utility	15 1/2
Cow, c.e. chuck, good and commercial	16 1/2
Cow, c.e. chuck, utility	15 1/2
Steer, hfr., forehand, all grades	12 1/2
Cow forehand, all grades	12 1/2
Steer, heifer brisket, choice	16 1/2
Steer, heifer brisket, good	16 1/2
Steer, heifer brisket, commercial	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and commercial	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	21 1/2
Steer, heifer back, good	20 1/2
Cow back, good and commercial	19
Cow back, utility	16 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and commercial	17 1/2
Cow arm chuck, utility	16 1/2
Steer, hfr., short plate, good and choice	14 1/2
Steer, hfr., short plate, commercial and utility	13 1/2
Cow short plate, good and commercial	13 1/2
Cow short plate, utility	13 1/2

†Quotations on beef items include permitted additions for Zone 5, plus 50¢ per cwt. for local delivery.

Veal

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	23

*Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or frozen	22 1/2
Sweetbreads	23 1/2
Tri-tails, under 1/2 lb.	8 1/2
Tripe, scalded	18 1/2
Tripe, cooked	18 1/2 @ 8 1/2
Livers, unblemished	23 1/2
Kidneys	11 1/2

†Quoted below ceiling.

*Veal Products

Brains	9 1/2
Calf livers, Type A	40 1/2
Sweetbreads, Type A	30 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.25. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs	25 1/2
Good lambs	23 1/2
Medium lambs	21 1/2
Choice hindquarters	29 1/2
Choice forequarters	21 1/2
Good forequarters	20 1/2
†Lamb tongues, Type A	14 1/2

**Mutton

Choice sheep	12 1/2
Good sheep	11 1/2
Choice saddles	15 1/2
Good saddles	14 1/2
Choice forequarters	9 1/2
Good forequarters	8 1/2
Mutton legs, choice	10 1/2
Mutton loins, choice	10 1/2

*Quotations on lamb and mutton are for Zone 5 and include 10¢ for stockinette, plus 25¢ per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/2
Picnics	19 1/2
Tenderloins	31 1/2
Skinned shoulders, bone in	21 1/2
Spareribs, under 8 lbs.	16 1/2
Boston butts, 4 to 8 lbs. av.	24 1/2
Boneless butts, collar trim	29
Neck bones	18 1/2 @ 4
Pigs' feet, short cut	4
Kidneys	10
Livers, unblemished	12 1/2 @ 13
Brains	15 @ 11
Ears	6
Snouts, lean out	16 @ 9
Snouts, lean in	17 1/2 @ 10 1/2
Heads	8 1/2
Chitterlings	8

*Prices carlot and loose basis.

†Quoted below ceiling.

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.	
parchment paper	26 1/2
Fancy skinned hams, 14/16 lbs.	
parchment paper	26 1/2
Picnics, 4/8 lbs. short shank, wrapped	23
Fancy bacon, 6/8 lbs. wrapped	24
Standard bacon, 6/8 lbs. wrapped	26
No. 1 beef sets	
Insides, O Grade	40 1/2
Outsides, O Grade	44 1/2
Knuckles, O Grade	42 1/2

*Quotations on pork items for less than 500 lb. lots and include wrapping and shipping containers.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	
Regular tripe, 200-lb. bbl.	28.50
Honeycomb tripe, 200-lb. bbl.	31.00
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$28.50
80-100 pieces	22.50
100-125 pieces	21.00
Clear plate pork, 25-35 pieces	22.00
Brisket pork	26.50
Plate beef, 200 lb. bbl.	32.50
Extra plate beef, 200 lb. bbl.	34.00

*Quotation on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.

Regular pork trimmings	17 1/2
Special lean pork trimmings 95%	27 1/2
Extra lean pork trimmings 95%	27 1/2
Pork cheek meat	17 1/2 @ 18
Pork hearts	11 @ 12
Pork livers, unblemished	12 1/2 @ 13
Boneless bulk meat	17 1/2
Boneless chunks	15 1/2
Shank meat	16 1/2
Beef trimmings	15 1/2
Dressed canners	12 1/2
Dressed cutter cows	12 1/2
Dressed bologna butts	18 1/2
Tongues, canner, fresh or frus.	16 1/2

†Quoted below ceiling.

DRY SAUSAGE

Corvocat, choice, in hog bungs	38
Thuringer	31
Farmer	31
Holsteiner	41
B. C. salami, choice	54
Milano, salami, choice, in hog bungs	unquoted
B. C. salami, new condition	32
Friest's choice, in hog middles	unquoted
Genoa style salami, choice	63
Pepperoni	50 1/2
Mortadella, new condition	28
Capicola (cooked)	45
Proscuitto hams	36 1/2

†DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	24 1/2
Pork sausage, bulk	24 1/2
Frankfurters, in sheep casings	24 1/2
Frankfurters, in hog casings	24 1/2
Bologna, natural casings	24 1/2
Bologna, in artificial casings	24 1/2
Liver sausage, fresh, in beef casings	24 1/2
Liver sausage, fresh, in hog bungs	24 1/2
Smoked liver sausage in hog bungs	24 1/2
Head cheese	24 1/2
New England, natural casings	24 1/2
Minced luncheon, natural casings	24 1/2
Tongue and blood	24 1/2
Blood sausage	24 1/2
Sausage	24 1/2
Polish sausage	24 1/2

†Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meat where no local delivery is made. Prices include boxing or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. W.hse. stock):	
In 425-lb. bbls., delivered	4.75
Saltpeper, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	8.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	12.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only f.o.b. Chicago, per ton in	
Granulated, kilo dried	8.75
Medium, kilo dried	12.75
Rock, bulk, 40 ton cars	8.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.75
Standard gran. f.o.b. refiner (2%)	2.75
Packers' curing sugar, 250 lb. bags	1.00
f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.00
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	18 @ 30
Domestic rounds, over 1 3/4 in.	18 @ 30
140 pack	31
Export rounds, wide, over 1 1/2 in.	40 @ 40
Export rounds, medium, 1 1/2 to 1 3/4 in.	23 @ 24
under	
No. 1 weansands	.05 @ .06
No. 2 weansands	.06 @ .07
No. 1 bungs	18 @ 18
No. 2 bungs	10 @ 12
Middles select, 1 1/2 @ 2 in.	49 @ 50
Middles, select, wide, 2 1/2 @ 2 3/4 in.	50 @ 50
Middles, select, extra, 2 1/2 @ 2 3/4 in.	50 @ 50
Middles, select, extra, 2 1/2 in. & up	1.10 @ 1.15
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.08 @ .09
16-12 in. wide, flat	.09 @ .10
8-10 in. wide, flat	.02 @ .03
6-8 in. wide, flat	.02 @ .03
Hog casings:	
Extra narrow, 29 mm. & dn.	2.00 @ 2.10
Narrow medium, 29 @ 32 mm.	2.20 @ 2.30
Medium, 32 @ 35 mm.	2.05 @ 2.15
English, medium, 35 @ 38 mm.	1.75 @ 1.85
Wide, 38 @ 43 mm.	1.50 @ 1.60
Extra wide, 43 mm. & up	1.50 @ 1.60
Export bungs	22 @ 23
Large prime bungs	17 @ 18
Medium prime bungs	18 @ 19
Small prime bungs	18 @ 19
Middle, per set	20 @ 21

SPICES

(Basis Chicago, original bbls., bags or bulk)

	Whole	Ground
Allspice, prime	31	30
Raifed	31	30
Chili pepper	41	41
Powder	41	41
Cloves, Amboyana	40	40
Zansibar	25	25
Ginger, Jamaica, unbleached	1.00	1.22
Ice, Fancy Banda	25	25
East Indies	95	1.10
East & West Indies Blend	84	84
Mustard flour, fancy	24	24
No. 1	67	75
Nutmeg, fancy Banda	67	67
East Indies	67	67
East & West Indies Blend	67	67
Paprika, Spanish	20	20
Pepper, Cayenne	34	34
Red No. 1	11	11
Black Malabar	8 1/2	19
Black Lampong	15 1/2	19 1/2
Pepper, white Singapore	16	15
Muntok	16	15
Packers	16	15
Nominal quotations		

SEEDS AND HERBS

	Whole	Ground
Caraway seed	15 1/2	23 1/2
Coriander	19	19
Coriander Morocco natural No. 1	15 1/2	17 1/2
Mustard seed, fancy yellow	25	25
American	11	87
Marjoram, Chilean	19	23
Oregano	19	23

MARKET PRICES

New York

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

DRESSED BEEF CARCASSES

City Dressed

Beef, heifer, choice.....	22
Beef, heifer, good.....	21
Beef, heifer, commercial.....	19
Beef, heifer, utility.....	17
Beef, good and commercial.....	19

The above quotations do not include charges for salting but do include 50c per cwt. for local delivery.

KOSHER BEEF CUTS

Beef, heifer, triangle, choice.....	21 1/2
Beef, heifer, triangle, good.....	20 1/2
Beef, heifer, triangle, commercial.....	19 1/2
Beef, heifer, reg. chuck, choice.....	24
Beef, heifer, reg. chuck, good.....	22 1/2
Beef, heifer, reg. chuck, commercial.....	21 1/2
Beef, heifer, reg. chuck, utility.....	18 1/2

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

Beef, heifer, rib, choice.....	25 1/2
Beef, heifer, rib, good.....	24 1/2
Beef, heifer, rib, commercial.....	22 1/2
Beef, heifer, rib, utility.....	21
Beef, heifer, loin, choice.....	31
Beef, heifer, loin, good.....	29 1/2
Beef, heifer, loin, commercial.....	24 1/2
Beef, heifer, loin, utility.....	21 1/2

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. down.....	23 1/2
Butts, regular, 4/8 lbs.....	20 1/2
Hams, regular, under 14 lbs.....	24 1/2
Hams, skinned fresh, under 14 lbs.....	25 1/2
Pickos, bone in.....	19 1/2
Pork trimmings, extra lean.....	18 1/2
Pork trimmings, regular.....	19 1/2
Spiceribs, medium.....	18 1/2
City	
Pork loins, fresh, 10/12 lbs.....	24 1/2
Butters, regular.....	31 1/2
Butts, boneless, C. T.....	31
Hams, regular, under 14 lbs.....	24
Hams, skinned, under 14 lbs.....	26
Pickos, bone in.....	19 1/2
Pork trimmings, extra lean.....	18 1/2
Pork trimmings, regular.....	19 1/2
Spiceribs, medium.....	19
Butter butts, 4/8 lbs.....	27 1/2

COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down.....	44
Cooked hams, skinless, fattened, 8 lbs. down.....	47 1/2

SMOKED MEATS

Regular hams, under 14 lbs.....	28
Regular hams, 14/16 lbs.....	27 1/2
Regular hams, over 18 lbs.....	28 1/2
Skinned hams, under 14 lbs.....	30 1/2
Skinned hams, 14/16 lbs.....	30
Skinned hams, over 18 lbs.....	29 1/2
Pickos, bone in.....	26 1/2
Bacon, western, 8/12 lbs.....	26 1/2
Bacon, city, 8/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in.....	\$16.90
150 to 119 lbs.....	17.41
120 to 135 lbs.....	17.75
137 to 153 lbs.....	18.31

DRESSED VEAL

Hide off

Choice, 50@275 lbs.....	22 1/2
Good, 50@275 lbs.....	21 1/2
Common, 50@275 lbs.....	19 1/2
Utility, 50@275 lbs.....	17 1/2

Quotations are for zone 9 and include 50c for delivery. As additional 1/4c per cwt. permitted if shipped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	26 1/2
Lamb, good.....	25
Lamb, commercial.....	23 1/2
Lamb, good.....	23 1/2
Mutton, commercial.....	12 1/2

Quotations are for zone 9, plus 50c for boxing.

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS
THURSDAY, JAN. 20, 1944

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10.....	21 1/2	21 1/2
10-12.....	21 1/2	21 1/2
12-14.....	21 1/2	21 1/2
14-16.....	20 1/2	20 1/2

BOILING HAMS

	Fresh or Frozen	S.P.
16-18.....	20 1/2	20 1/2
18-20.....	19 1/2	19 1/2
20-22.....	19 1/2	19 1/2

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12.....	23 1/2	23 1/2
12-14.....	23 1/2	23 1/2
14-16.....	22 1/2	22 1/2
16-18.....	21 1/2	21 1/2
18-20.....	21 1/2	21 1/2
20-22.....	21 1/2	21 1/2
22-24.....	21 1/2	21 1/2
24-26.....	21 1/2	21 1/2
26-28.....	21 1/2	21 1/2
28/up.....	21 1/2	21 1/2

PICNICS

	Fresh or Frozen	S.P.
4-6.....	19 1/2	19 1/2
6-8.....	19 1/2	19 1/2
8-10.....	19 1/2	19 1/2
10-12.....	19 1/2	19 1/2
12-14.....	19 1/2	19 1/2

Short shank 1/4c over.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8.....	17 1/2	18 1/2
8-10.....	16 1/2	17 1/2
10-12.....	16 1/2	17 1/2
12-14.....	15 1/2	16 1/2
14-16.....	14 1/2	15 1/2
16-18.....	14 1/2	15 1/2

GREEN AMERICAN BELLIES

16-20.....	13 1/2
20-25.....	13 1/2
25 and up.....	13 1/2

D. S. BELLIES

	Clear	Rib
18-20.....	14 1/2	14 1/2
20-25.....	14 1/2	14 1/2
25-30.....	14 1/2	14 1/2
30-35.....	14 1/2	14 1/2
35-40.....	14 1/2	14 1/2
40-50.....	14 1/2	14 1/2

D. S. FAT BACKS

6-8.....	10 1/2
8-10.....	10 1/2
10-12.....	10 1/2
12-14.....	10 1/2
14-16.....	10 1/2
16-18.....	11 1/2
18-20.....	11 1/2
20-25.....	11 1/2

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates.....	10 1/2	11
Clear plates.....	9 1/2	10
Jowl butts.....	10@9 1/2	10 1/2@10
Square jowls.....	11	12

Quotations based on OPA revised MPR 145, amendment No. 5, effective June 14, 1943 on green pork cuts, and effective June 23, 1943 on cured pork.

†Quoted below ceiling.

FANCY MEATS

Tongues, Type A.....	23 1/2
Sweetbreads, beef, Type A.....	24 1/2
Sweetbreads, veal, Type A.....	41 1/2
Beef kidneys.....	22 1/2
Lamb fries, per lb.....	22 1/2
Livers, beef, Type A.....	34 1/2
Ox-tails, under 1/2 lb.....	9 1/2

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Indible suet.....	4.75 per cwt.

FUTURE PRICES

SATURDAY, JANUARY 15, 1944
THROUGH FRIDAY, JANUARY 21, 1944

LARD:	Close
Apr.....	23.30b
May.....	23.00b
June.....	23.30b
July.....	23.55b

No sales.
Open interest: May one lot.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

Saturday, Jan. 15.....	18.50c	12.80c	12.75c
Monday, Jan. 17.....	18.50c	12.80c	12.75c
Tuesday, Jan. 18.....	18.50c	12.80c	12.75c
Wednesday, Jan. 19.....	18.50c	12.80c	12.75c
Thursday, Jan. 20.....	18.50c	12.80c	12.75c
Friday, Jan. 21.....	18.50c	12.80c	12.75c

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.....	14.55
Kettle rendered tierces, f.o.b. Chicago C. L.....	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.....	15.05
Neutral, tierces, f.o.b. Chicago C. L.....	15.55
Shortening, tierces, c.a.f.....	16.50

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in November, 1943:

	Average weight	November 1943	October 1943	November 1942
Cattle.....	916.63	921.81	932.44	
Steers*.....	951.91	954.15	962.58	
Calves.....	236.85	248.84	229.65	
Hogs.....	238.04	242.07	244.61	
Sheep and lambs.....	90.22	90.07	87.84	

Average yields (per cent)

Cattle.....	50.56	51.04	51.49
Calves.....	53.85	54.87	55.00
Hogs.....	75.06	74.04	75.19
Sheep and lambs.....	44.39	44.34	44.76

Average cost per 100 lbs.

Cattle.....	\$10.31	\$10.94	\$10.84
Steers*.....	13.21	13.71	13.73
Calves.....	10.65	10.78	11.06
Hogs.....	13.40	14.44	13.06
Sheep and lambs.....	10.45	10.87	11.84

*Also included in "Cattle" data.

CALIF. INSPECTED SLAUGHTER

State-inspected kill of livestock for December:

	No.
Cattle.....	13,710
Calves.....	15,063
Hogs.....	31,833
Sheep.....	11,924

Meat food products produced during the month were:

	lbs.
Sausage.....	1,671,790
Pork and beef.....	3,098,581
Lard and substitutes.....	214,946

Total.....4,985,327

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended January 15, 1944, were reported as follows:

	Week Jan. 15	Previous week	Same week '43
Cured meats, lbs.....	36,011,000	34,466,000	26,759,000
Fresh meats, lbs.....	45,164,000	40,537,000	33,712,000
Lards, lbs.....	10,504,000	1,111,000	8,192,000

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—Scarcity of all types of animal fats for soap making has kept the market at the ceiling for some time, with buyers taking whatever becomes available. Since the beginning of the new year there has been a slight pick-up in the trade, but on the whole the market remains steady. Animal fat supplies have eased somewhat and trade circles expect this trend to continue during the first six months of the year. On the basis of USDA reports, there is a possibility of a shortage after October, 1944. The government agency states that there will be less grease and lard available in October, when the crop year starts, as hog supplies are expected to be cut considerably this year. Federally inspected lard may not be used industrially under government restrictions.

It is understood that soapers were advised Thursday by the W. F. A. that rendered pork fat bought prior to Jan. 11 from inspected houses could be shipped.

STEARINE.—There has been no improvement in the supply of stearine available. This product has been very scarce for quite some time.

NEATSFOOT OIL.—The very limited amount of neatsfoot oil found in the market these days comes far from satisfying the broad demand.

OLEO OIL.—No improvement in the supply of oleo oil has been noted and the trade continues to require much more than has been available for several months. Many orders have had to go unfilled for some time.

GREASE OIL.—There was very little trading reported in this oil, with supplies very small. No. 1 oil is quoted at 14½c; prime burning, 15½c; prime inedible, 15c, and special No. 1, 13½c. Acidless tallow is quoted at 13½c.

VEGETABLE OILS

A slight increase in the supply of vegetable oils has been noted recently in New York but the trade continues to be a rather dull affair, the amount of product coming out remaining far below the needs of the trade in practically all types of oils. The demand for vegetable oils has been very broad for many months and numerous orders have been carried from day to day.

SOYBEAN OIL.—Offerings of soybeans at the mills continue to fall below the needs of the trade and buyers are concerned because they hold numerous orders which they would like to fill.

PEANUT OIL.—There has been no improvement noted in the volume of peanuts being offered for crushing. Demand for peanut oil remains broad while production of the oil is not up to the requirements of the market.

OLIVE OIL.—This market continues to be a lifeless affair; supplies of imported as well as domestic product have been practically non-existent for some time. The bulk of the supply for this country is produced in California and this output is usually supplemented by oil imported from other countries. Offerings from both sources have been scarce in recent months.

PALM OIL.—Offerings of palm oil during the week were nil. Supplies of this product have been extremely scarce for quite some time.

COTTONSEED OIL.—The small supply of cottonseed oil which has been available finds very broad outlet and many orders remain unfilled. Prices are quoted nominal. Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area 7, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in THE NATIONAL PROVISIONER.)

BY-PRODUCTS MARKETS

Blood

Unground, loose \$1.10

Digester Feed Tankage Materials

Unground, per unit ammonia \$1.10
Liquid stick, tank cars 2.10

Packinghouse Feeds

65% digester tankage, bulk \$1.10
60% digester tankage, bulk 1.10
55% digester tankage, bulk 1.10
50% digester tankage, bulk 1.10
45% digester tankage, bulk 1.10
50% meat and bone meal scraps, bulk 1.10
†Bloodmeal 1.10
Special steam bone-meal 1.10

†Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

Steam, ground, 3 & 50 \$1.10
Steam, ground, 2 & 26 1.10

Fertilizer Materials

High grade tankage, ground \$1.10
10% 11% ammonia 1.10
Bone tankage, unground, per ton 1.10
Hoof meal 1.10

Dry Rendered Tankage

Hard pressed and expeller unground
45 to 75% protein \$1.10

Gelatine and Glue Stocks

Calf trimmings (limed) \$1.10
Hide trimmings (limed) 1.10
Sinews and pizzles (green, salted) 1.10
Cattle jaws, skulls and knuckles \$1.10
Pig skin scraps and trim, per lb. 7½¢ @ 7½¢

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Round shins, heavy \$70.00 @ \$80.00
light 70.00
Flat shins, heavy 65.00 @ 70.00
light 65.00
Blades, buttocks, shoulders & thighs 62.50 @ 65.00
Hoofs, white 55.00 @ 57.50
Hoofs, house run, assorted 57.50
Junk bones 25.00

‡Delivered Chicago.

Animal Hair

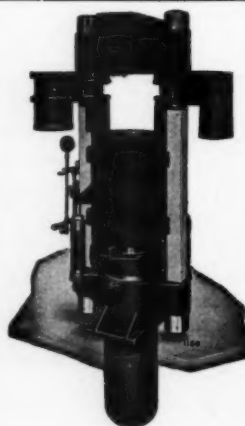
Winter coil dried, per ton \$60.00
Summer coil dried, per ton 55.00
Winter processed, lb. nominal
Winter processed, gray, lb. nominal
Cattle switches 4 @ 4½

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OLEOMARGARINE

White domestic vegetable.....	10
White animal fat.....	16 1/2
Water churned pastry.....	17 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	unquoted

VEGETABLE OILS

White deodorized, bbls., f.o.b. Midwest.....	16
Yellow, deodorized.....	16 1/2
Raw soap stocks:	
Cottonseed foots, basis 50% T.F.A.....	3 1/2
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A.....	3 1/2
Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A.....	3 1/2
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11 1/2
East.....	12 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2
Manufacturer to jobber prices, f.o.b.....	

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Head, dried, 16% per unit.....	5.53
Duground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L. c.i.f. spot.....	55.00
January shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
In 200-lb. bags.....	32.40
In 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.53

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$40.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.64

Dry Rendered Tankage

45/60% protein, unground.....	\$ 1.25
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EASTERN FERTILIZER MARKETS

New York, January 19, 1944

There was more action the past week in the domestic markets with sales of cracklings, feeding tankage and blood reported at ceiling prices. Very little trading was reported in South American materials due to the fact that asking prices are high in South America. From estimates received, shipments of fertilizer are ahead of last year, but manufacturers state that they could move the material out at even faster rate if the buyers would take it. Bone-meal is still scarce and offerings are light.

HIDE INDUSTRY COMMITTEE

At the first meeting of the packers hide industry advisory committee in Washington this week, the following officers were elected: F. W. Wernke, Louisville Provision Co., chairman; Maurice N. Witt, Swift & Company, vice chairman; F. S. Dick, Kuhner Packing Co., secretary, and Ray Paul, Rath Packing Co., treasurer.

Meat has what it takes!

HIDES AND SKINS

Domestic hide markets dormant, pending release Jan. 31 of new buying permits—Trade advisory committees meeting with OPA this week.

Chicago

HIDES.—This is an in-between period for hide trading and domestic hide markets were devoid of any action during the entire week. The last buying permits for Dec. hides expired on Jan. 12, and new permits for Jan. stock are not expected until Jan. 31, at which time trading will be resumed.

The last permits for packer hides were understood to have been about filled; but quite a few permits for small packer and country stock were not yet filled at expiration date, despite the disposition of country dealers to keep well sold ahead on the seasonal quality of hides now coming on the market. Upper leather tanners were given a few more packer hides in last month's allocations, at the expense of sole leather tanners, who drew some permits calling for small packer stock, according to some traders. The expectation that this practice might continue for a while is borne out by discreet inquiries by sole leather tanners among small packers recently.

There is considerable interest in the figures covering livestock population on farms on Jan. 1, 1944, to be released around the middle of next month, and current estimates run from four to seven million head over the 78,170,000 cattle reported on Jan. 1, 1943. As mentioned here last week, the belief is that a larger than normal percentage of fed cattle will be short fed this winter, due to the high price of corn and other feed. The expectation, therefore, is that the supply of fed cattle during the first quarter of this year will be larger than last year, with a sharp drop in the second quarter. The light precipitation so far this winter, and the lack of moisture in the soil according to reports from all sections of the country,

are not encouraging so far as feed crops this year are concerned; and, unless there is a decided change during the remainder of the winter, the lack of feed may force a drastic liquidation of cattle supplies next summer and fall.

Inspected slaughter of cattle at 27 centers for week ended Jan. 14 totaled 191,802 head, as against 155,914 for previous week, and 159,878 same week last year.

Attention of the hide trade this week was centered on the meetings being held with the OPA at Washington, to discuss the re-written and much postponed Amend. No. 3 to Price Schedule No. 9, which is at present scheduled to become effective on Feb. 1. The advisory committee representing the packers met with the OPA on Jan. 19, the brokers and dealers on Jan. 20; and the tanners are scheduled to meet on Jan. 21, but there is some doubt that this will afford time enough to iron out difficulties in the amendment, which may cause another postponement.

FOREIGN WET SALTED HIDES.

A moderate business has been reported in the South American market on hides moving through the hide control office at unchanged prices. Late last week, 2,000 Artigas light steers sold at 14% c. Around mid-week, 3,000 LaPlata steers and 2,000 Municipal sound steers sold to the States; England bought 500 reject light steers and 3,000 Anglo light steers.

CALF AND KIPSKINS.

Both the packer and city collector markets on calf and kipskins were well cleaned up during the trading activity two weeks ago, with market quotable strong at full ceiling prices but most of the trading being done on the basis of New York selection and trim at New York market prices.

SHEEPSKINS.

—Packer shearlings sold at steady prices, one car moving late last week at \$1.60 for No. 1's, \$1.20 for No. 2's and \$1.00 for No. 3's, while another car sold this week at

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\$1.60 for No. 1's and \$1.25 for No. 2's. While current production is comparatively light, further offerings are available this basis, with the larger buyers exhibiting a rather disinterested attitude at the moment; there is some interest, however, on the part of smaller consumers. The active demand for sheepskin leather for various substitute purposes, especially for bag and novelty items, keeps pickled skins sold up as fast as available; market is usually quoted \$7.75@8.00 per doz. packer production sheep and lamb skins but individual ceilings by grades govern sales. Packer wool pelts are quotable \$2.90@3.00 per cwt. liveweight basis for good heavy lambs; one car from a picked point sold this week at \$3.00 per cwt., current week's production, and a bid of \$2.95 was also reported, with offerings of current production made at \$3.10 per cwt. liveweight. The ability of buyers to handle present production from a labor standpoint appears to be a greater factor than price. Small packer pelts are variously quoted in a range of \$2.00@2.30 each, on a per piece basis, depending upon percentage of back dated skins and top quoted for fresh take-off.

ST. LOUIS HOGS IN DECEMBER

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for December, 1943, with comparisons, reported by H. L. Sparks & Co., were:

	Dec. 1943	Dec. 1942
Total receipts	341,945	296,285
Average weight, lbs.	232	236
Top prices:		
Highest	\$ 14.00	\$ 15.00
Lowest	13.70	13.40
Average cost	13.20	13.91

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 15, 1944, were 4,756,000 lbs.; previous week, 5,713,000 lbs.; same week last year 4,820,000 lbs.

Shipments of hides from Chicago for week ended January 15, 1944, were 3,922,000 lbs.; previous week, 3,548,000 lbs.; same week last year, 4,986,000 lbs.

WEEK'S CLOSING MARKETS

FDA PURCHASES

AND



ANNOUNCEMENTS

PURCHASES.—During the week ended January 8, purchases by the FSCC included 37,528,076 lbs. lard; 1,459,500 lbs. refined pork fat; 68,054 bundles, 100 yards each, hog casings; 10,848,226 lbs. canned pork products; 1,421,330 lbs. dehydrated pork; 7,565,000 lbs. packer hog sides; 3,854,500 lbs. pork loins; 37,326,200 lbs. cured pork products; 1,853,000 lbs. pork livers; 982,000 lbs. pork hearts; 1,295,767 lbs. frozen beef; 1,333,400 lbs. frozen veal; 795,141 lbs. frozen lamb; 1,870,582 lbs. frozen mutton and 1,955,000 lbs. oleo-margarine.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., January 20.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, most hogs sold steady with some sow sales 10c higher than close of last week.

Hogs, good to choice:

180-190 lb.	\$10.90@12.50
190-200 lb.	12.00@13.40
200-270 lb.	13.10@13.50
270-360 lb.	11.95@13.50

Sows:

270-360 lb.	\$11.25@11.80
360-400 lb.	11.25@11.80
400-550 lb.	11.00@11.70

Receipts of hogs at Corn Belt markets for the week ended January 20:

	This week	Last week
Friday, Jan. 14	55,400	52,900
Saturday, Jan. 15	44,700	44,900
Monday, Jan. 17	55,400	53,900
Tuesday, Jan. 18	49,100	49,600
Wednesday, Jan. 19	53,600	50,500
Thursday, Jan. 20	53,900	52,600

FRIDAY'S CLOSING

Provisions

A fair trade developed today for meats at Chicago. Sales included 10/14, 14/18 and 18/up green skinned hams, carlot ceiling, central zone; 4/up green picnics, freezer accumulation, carlot ceiling; 14/up skinless, boneless, fattened hams; 8/12 green rough bellies and skinned shoulders.

Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: January 14.00; March 14.00; May 14.00; July 14.00.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

	PACKER HIDES		
	Week ended Jan. 21, '44	Prev. week	Cur. week 1943
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt	@14 1/4	@14 1/4	@14 1/4
Brnd'd str.	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
Brnd'd cows	@14 1/4	@14 1/4	@14 1/4
Hvy. nat. cows	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@29	@29	@29
Kips, brnd'd	@17 1/4	@17 1/4	@17 1/4
Slunks, reg.	@11.10	@11.10	@11.10
Slunks, hrls.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11 1/4	@11 1/4	@11 1/4
Brnd'd bulls	@10 1/4	@10 1/4	@10 1/4
Calfskins	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips	@18	@18	@18
Slunks, reg.	@11.10	@11.10	@11.10
Slunks, hrls.	@55	@55	@55

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@14
Hvy. cows	@15	@15	@15
Butts	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/4	@11 1/4	@10 1/4
Calfskins	10 @18	16 @18	16 @18
Kipkins	@16	@16	@16
Horsehides	6.50@8.00	6.50@8.00	6.50@7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	@1.00	@1.00ax	@2.15
Dry pelts	27 1/2 @28	27 1/2 @28	27 @27 1/2

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during November, 1943:

	November 1943	October 1943	November 1942
Cattle—			
Steers	38.95	Per cent	34.82
Cows and heifers	59.26	56.04	61.70
Bulls and stags	3.79	4.34	3.88
Hogs—			
Sows	18.45	23.67	46.32
Barrows and gilts	81.02	75.00	53.04
Stags and boars	.53	.73	.64
Sheep and lambs—			
Lambs and wrygs	71.08	60.11	79.70
Sheep	28.92	39.89	20.34

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Sausage Production in December Smaller; Year's Total Is Larger

ANOTHER decline in sausage production under federal inspection was reported during December. For six consecutive months beginning in May, the monthly output had shown a gain over that of the preceding month. This trend ended during November, when production showed a decline from October.

December sausage production was more than 22,000,000 lbs. below the November total, with the greatest reduction appearing in smoked and/or cooked product. Production of fresh and dried sausage showed a slight decline compared with a month earlier. During December the production of fresh, finished sausage amounted to 40,061,304 lbs., compared with 41,808,594 lbs. in November and 30,332,072 lbs. in December, 1942. A total of 72,203,278 lbs. of smoked and/or cooked sausage was produced in December compared with 90,474,603 lbs. in November, and 80,780,744 lbs. in December, 1942. Dried sausage production in December was below the November production and also under the December, 1942, figure.

Despite the decline in sausage production late in the year, total production for the 12 months of 1943 was well above the 1942 production. Total sausage produced under federal inspection in 1943 amounted to 1,519,752,000 lbs., compared with 1,131,284,000 lbs. a year earlier.

With the December hog slaughter standing at a new all-time high level, it was to be expected that production of the various classes of pork products would show an increase compared with

a month earlier. At the same time, production of beef was smaller in December than in November in most classes of product.

An increase of almost 40,000,000 lbs. was reported in the production of pork placed in cure during December compared with a month earlier, while the total was almost 25,000,000 lbs. heavier than the December, 1942, production. Pork, smoked and/or dried, at 4,510,713 lbs., showed an increase over a month earlier, as did cooked pork at 43,012,687 lbs. and canned pork at 87,027,743 lbs. Cooked beef and beef placed in cure during December were of smaller volume than a month earlier.

Sliced bacon production during December moved up to 47,404,906 lbs., compared with 46,016,758 lbs. in November and only 29,927,747 lbs. in December, 1942. Production of loaves and related items in December amounted to 15,184,594 lbs. compared with 20,386,726 lbs. in November and 19,180,342 lbs. in December, 1942.

Lard production in December showed a sharp increase as a result of the heavy hog slaughter, the total, at 401,127,453 lbs. comparing with 330,176,022 lbs. in November and 356,518,137 lbs. in December, 1942. Production of pork fat at 35,403,525 lbs. in December was also larger than that of a month earlier and a year earlier.

The December production of oleo stock and edible tallow was above November, while compound containing animal fat and oleomargarine containing animal fat showed reductions from a month earlier.

*MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Dec. 1943 lbs.	Dec. 1942 lbs.	12 mos. 1943 lbs.	12 mos. 1942 lbs.
Meat placed in cure—				
Beef	9,523,694	6,521,866	148,108,000	125,067,000
Pork	389,070,914	364,992,443	3,646,582,000	3,183,183,000
Smoked and/or dried—				
Beef	4,510,713	3,640,131	42,899,000	65,458,000
Pork	211,961,585	181,026,641	2,210,388,000	1,813,574,000
Sausage				
Fresh (finished)	40,061,304	30,332,072	391,445,000	200,384,000
Smoked and/or cooked	72,203,278	80,780,744	985,358,000	811,937,000
To be dried or semi-dried	10,124,484	10,280,965	144,950,000	118,963,000
Total sausage	122,389,066	121,393,781	1,519,752,000	1,131,284,000
Loaf, head cheese, chill con carne, jellied products, etc.	15,184,594	19,180,342	241,105,000	182,066,000
Cooked meat—				
Beef	3,225,570	3,302,972	28,641,000	12,583,000
Pork	43,012,687	22,973,884	362,004,000	250,227,000
Canned meat and meat food products—				
Beef	11,668,893	19,114,751	109,467,000	157,950,000
Pork	87,027,743	104,827,158	1,211,901,000	977,633,000
Sausage	29,852,594	34,641,908	239,985,000	285,430,000
Soup	29,852,422	23,026,480	218,255,000	251,921,000
All other	46,246,008	79,759,634	490,144,000	505,569,000
Total canned meat	196,418,470	261,368,901	2,269,452,000	2,178,503,000
Beef (sliced)	47,404,906	29,927,747	488,475,000	356,740,000
Lard—rendered, refined, canned	401,127,453	356,518,137	3,353,729,000	2,944,817,000
Pork fat—rendered, refined, canned	35,403,525	32,686,000	341,529,000	295,567,000
Oleo stock	11,649,571	11,018,977	145,388,000	132,853,000
Edible tallow	8,762,571	7,480,788	115,280,000	91,435,000
Compound containing animal fat	20,387,754	29,420,973	328,304,000	287,067,000
Oleomargarine containing animal fat	3,757,933	3,759,949	60,812,000	57,726,000
Miscellaneous	4,930,628	1,296,860	40,144,000	33,084,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

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LIVESTOCK MARKETS *Weekly Review*

LAMBS ON FEED JANUARY 1 DOWN SHARPLY FROM 1943

The number of sheep and lambs on feed for market on January 1 this year, was down sharply from a year earlier, with the total the smallest in the last four years. The estimated number this year of 5,941,000 was 15 per cent below the 6,979,000 of a year earlier, and compares with 6,928,000 in 1942, 6,479,000 in 1941, and 5,841,000 in 1940. The ten-year (1932-41) average 5,849,000.

For the 11 Corn Belt states the estimated number this year of 3,619,000 head was 16 per cent smaller than a year earlier, 7 per cent below 1942, and about 2 per cent below 1941, but larger than any other year. Compared with last year, the number on feed this year was down in Ohio, Indiana, Michigan, Missouri, South Dakota, and Kansas, up in Illinois, Wisconsin, Iowa and Nebraska, and unchanged in Minnesota. The reduction in the total in these states is due largely to the decrease in Kansas from 924,000 last year to 321,000 this year. The largest increase was in Iowa, where the estimated number was up 100,000 head from last year.

The estimated number for the states outside the Corn Belt totals 2,322,000 head, a decrease of 12 per cent from a year earlier, and the smallest total for these states since 1935. For the 11 western states, the number this year was down only about 100,000 head, or 5 per cent, with reductions in all the states except Nevada and California. In Colorado, the estimated number this year of 825,000 head was down about 4 per cent from a year earlier, with most of the reduction in the Arkansas Valley. In the Rocky Mountain states of Montana, Wyoming and New Mexico, the reductions from last year were from 5 to 7 per cent, and were considerably less than seemed probable a few

months ago. The increased numbers in California were in the Imperial Valley, with reduction in most other areas.

In view of the high prices of hay and feed grains, and limited supplies in some areas, it is probable that lambs will be fed to lighter weights than usual, and marketings in January to February may be relatively large. However, the number of lambs on feed in Colorado and the Scottsbluff area of Nebraska-Wyoming, which are usually late marketing areas, is about as large this year as last. The movement of lambs into feeding areas during January, February, and March is expected to be much smaller this year than last, when it was unusually heavy.

HUGE HOG RUNS RESULT IN PERMIT PLAN AT CHICAGO

Receipts of hogs at Chicago during the past week were of such volume that it was impossible for processors to absorb the supply, and stockyard facilities were taxed by the huge "hold-overs" at the end of each day's trading. On Monday it became apparent that the only solution was the inauguration of a permit plan similar to those in operation at several other markets.

On Wednesday the hog marketing committee at the Chicago yards announced that the permit system of marketing hogs would become effective on Monday, January 24. It is planned to have around 100,000 hogs on the open market during the first week of the plan, excluding those shipped direct to packers.

Each commission man is allowed a quota based on his amount of business during the first 11 months of 1943. Any seller receiving more than his share during any week will have a smaller permit to work with the next week.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, January 17, 1944, as reported by the Food Distribution Administration.

CATTLE:

Steers, medium to good.....	\$16.00@17.50
Cows, medium.....	9.50@10.75
Cows, cutter and common.....	7.50@8.50
Cows, canners.....	6.00@7.25
Bulls, good and medium.....	10.00@11.75
Bulls, cutter to common.....	8.50@10.25

CALVES:

Vealers, good and choice.....	\$18.00@19.00
Vealers, common and medium.....	11.50@12.50

HOGS:

Hogs, good and choice, 160@200 lbs. av.....	\$12.50
---	---------

LAMBS:

Lambs, good.....	\$18.00
------------------	---------

Receipts of salable livestock at Jersey City Market for week ended January 15, 1944:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	1,288	2,182	1,124	1,428
Total with directs.....	6,859	9,831	31,352	62,064
Previous week:				
Salable receipts.....	1,170	722	790	1,207
Total with directs.....	6,974	6,024	8,817	60,990

*Including hogs at 31st street.

CHICAGO TRUCK RECORD

A new record was established on the Chicago livestock market on January 10, when a total of 28,882 head of hogs arrived at the Chicago Stock Yards via truck. This was 261 head larger than the previous record. The former record of 28,621 head of hogs received by truck was established on December 29, 1941. The January 16 truck receipts made up 54 per cent of the total hog arrivals of 53,445 head.

PACIFIC COAST LIVESTOCK

Receipts for five days ended Jan. 14:

	Cattle	Calves	Hogs	Sheep
Los Angeles.....	7,200	675	6,000	390
San Francisco.....	600	30	1,900	2,935
Portland.....	7,650	260	8,100	1,600

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PACKERS' PURCHASES

Purchases of livestock by packers at principal markets for the week ending Saturday, January 15, 1944, as reported to The National Provisioner:

CHICAGO

Armour and Company, 19,959 hogs; Swift & Company, 7,884 hogs; Wilson & Co., 9,195 hogs; Western Packing Co. Inc., 5,210 hogs; Aggar Packing Co., 8,304 hogs; Shippers, 8,534 hogs; others, 40,094 hogs.
Total: 30,684 cattle; 4,997 calves; 90,736 hogs; 2,590 sheep.

KANSAS CITY

Armour and Company 5,651 863 22,602 9,626
Cudahy Pkg. Co. 3,819 680 11,256 4,874
Swift & Co. 3,650 770 17,050 6,598
Wilson & Co. 2,738 703 13,023 5,526
Others 2,152 25 1,761 285
Total 20,899 3,050 65,692 27,209

OMAHA

Armour and Company 1,126 28,071 15,200
Cudahy Pkg. Co. 4,951 28,700 13,241
Swift & Co. 2,527 11,923 2,918
Others 4,420
Cattle and calves: Eagle Pkg. Co. 24; Greater Omaha Pkg. Co. 156; Geo. Hoffmann 75; Kroger Pkg. Co. 1,095; Rothchild & Sons 302; John Beef 158; South Omaha Pkg. Co. 573; Nebraska Beef Co. 490.
Total: 22,817 cattle and calves; 93,044 hogs and 43,455 sheep.

EAST ST. LOUIS

Armour and Company 3,028 1,727 23,438 4,716
Swift & Company 2,446 1,911 17,676 3,154
Hunter Pkg. Co. 2,134 8,306 753
Hill Pkg. Co. 2,934
Laclede Pkg. Co. 2,779
Key Pkg. Co. 247
Swift Pkg. Co. 938
Others 2,598 80 3,645
Shippers 5,662 2,068 18,891 160
Total 16,898 5,796 78,854 8,702

ST. LOUIS

Armour and Company 4,991 95 28,761 9,788
Swift & Company 4,328 16 24,047 11,220
Wilson & Co. 3,246 118 13,718 7,898
Others 421 58
Shippers 7,169 6,233 712
Total 20,155 229 72,817 20,558

ST. JOSEPH

Armour and Company 4,217 517 28,399 13,106
Swift & Company 4,578 709 23,369 5,186
Others 2,505 17 5,053
Total 11,300 1,243 56,821 18,352
Not including 1,873 hogs bought direct.

OKLAHOMA CITY

Armour and Company 2,149 746 3,874 223
Wilson & Co. 1,368 712 3,779 237
Others 271 782
Total 3,788 1,458 8,435 460
Not including 15,874 hogs bought direct.

WICHITA

Armour and Company 2,309 440 11,783 1,764
Copenhaver Pkg. Co. 704 108
Hess & Osterlag 115 904
Fred W. Dold 44 96
Nadlower Pkg. Co. 2,870 856
Others 2,870 856
Total 6,149 446 13,747 1,803

FT. WORTH

Armour & Company 2,003 1,664 2,784 5,559
Swift & Company 2,678 1,266 2,828 5,842
Others 701 6 1,872
Total 5,382 2,936 6,964 11,401

DENVER

Armour and Company 1,581 173 6,821 4,684
Swift & Company 1,364 117 10,904 4,405
Cudahy Pkg. Co. 1,426 144 4,230 3,785
Others 2,741 106 3,020 667
Total 7,112 540 24,995 13,491

CINCINNATI

Armour & Company 1,032 8,922
Lohrey Packing Co. 284 364
R. H. Meyer Pkg. Co. 18 5,832
J. F. Schroth P. Co. 17 4,810
J. F. Stegner Co. 357 182
Others 1,860 843 832 171
Shippers 261 364 4,731 1,453
Total 3,592 1,389 25,091 2,028
Not including 1,527 cattle and 3,004 hogs bought direct.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, January 20, 1944; reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):

BARROWS AND GILTS:

Good and Choice:

120-140 lbs. \$10.00@11.75
140-160 lbs. 11.50@12.65
160-180 lbs. 12.25@13.15
180-200 lbs. 12.75@13.75
200-220 lbs. 13.75 only
220-240 lbs. 13.75 only
240-270 lbs. 13.75 only
270-300 lbs. 13.75 only
300-330 lbs. 12.75@13.75
330-360 lbs. 12.50@12.85

Medium:

160-220 lbs. 11.00@13.00

SOVS:

Good and Choice:

270-300 lbs. 12.10@12.15
300-330 lbs. 12.00@12.10
330-360 lbs. 12.00@12.10
360-400 lbs. 11.90@12.00

Good:

400-450 lbs. 11.85@11.90
450-550 lbs. 11.75@11.85

Medium:

250-550 lbs. 10.00@11.25

Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

700-900 lbs. 15.75@16.75
900-1100 lbs. 16.00@17.00
1100-1300 lbs. 16.00@17.00
1300-1500 lbs. 16.25@17.00

STEERS, Good:

700-900 lbs. 13.75@15.50
900-1100 lbs. 14.00@15.75
1100-1300 lbs. 14.25@16.00
1300-1500 lbs. 14.25@16.00

STEERS, Medium:

700-1100 lbs. 11.50@14.25
1100-1300 lbs. 11.75@14.25

STEERS, Common:

700-1100 lbs. 9.50@11.75

HEIFERS, Choice:

600-800 lbs. 15.25@16.25
800-1000 lbs. 15.50@16.50

HEIFERS, Good:

600-800 lbs. 13.75@15.25
800-1000 lbs. 14.00@15.50

HEIFERS, Medium:

500-900 lbs. 11.00@14.00

HEIFERS, Common:

500-900 lbs. 8.75@11.00

COWS, All Weights:

Good 11.50@12.50
Medium 9.25@11.50
Cutter and common 7.00@ 9.25
Canner 6.50@ 7.00

BULLS (Ylgs. Excl.), All Weights:

Beef, good 11.25@12.25
Sausage, good 10.75@11.75
Sausage, medium 9.50@10.75
Sausage, cutter & com. 8.00@ 9.50

VEALERS, All Weights:

Good and choice 13.50@15.00
Common and medium 9.00@13.50
Cull 5.00@ 9.00

CALVES, 500 lbs. down:

Good and choice 10.00@12.00
Common and medium 8.00@10.00
Cull 7.00@ 8.00

Slaughter Lambs and Sheep:

LAMBS:

Good and choice 15.50@15.85
Medium and good 13.75@15.25
Common 11.00@13.50

YLG. WETHERS:

Good and choice 13.25@13.85
Medium and good 11.50@13.00

EWES:

Good and choice 7.50@ 8.00
Common and medium 6.50@ 7.50

*Quotations on wool stock based on animals of current seasonal market weights and wool growth.

*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

ST. PAUL

Armour and Company 3,039 3,110 27,062 11,408
Cudahy Pkg. Co. 1,245 1,568 3,664
Swift & Company 6,041 4,364 53,681 17,304
Others 8,755 1,279
Total 19,080 10,321 81,773 32,370

TOTAL PACKERS' PURCHASES

	Cattle	Calves	Hogs	Sheep	Week ended Jan. 15	Prev. week, 1943	Cor.
Armour and Company	177,886	159,632	148,861				
Cudahy Pkg. Co.	618,989	605,518	374,178				
Swift & Company	177,888	159,632	148,861				
Others	218,684	200,042					
Total	1,195,387	1,124,822	671,900				

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended January 15, 1944.

CATTLE			
	Week ended Jan. 15	Prev. week	Cor. week, 1942
Chicago ¹	30,884	26,591	24,642
Kansas City	21,856	17,012	19,473
Omaha ²	20,877	16,569	18,398
East St. Louis	13,792	13,289	12,113
St. Joseph	11,153	10,365	8,204
St. Louis City	12,663	9,689	9,133
Wichita ³	4,461	4,340	6,584
Philadelphia	2,447	2,242	2,039
Indianapolis	2,749	2,668	1,851
New York & Jersey City	10,429	9,284	8,534
Oklahoma City ⁴	5,246	6,761	6,491
Cincinnati	10,090	5,168	2,831
Denver	7,264	6,731	4,032
St. Paul	17,287	16,148	10,456
Milwaukee	3,508	3,448	2,987
Total	174,515	150,297	138,068
¹ Cattle and calves.			

HOGS			
Chicago	175,590	146,347	133,838
Kansas City	100,723	87,016	64,759
Omaha	99,378	79,508	83,736
East St. Louis	124,685	104,149	90,855
St. Joseph	53,829	58,766	37,292
St. Louis City	68,613	56,871	64,447
Wichita	12,891	18,200	10,821
Philadelphia	16,113	16,159	2,015
Indianapolis	28,551	28,427	1,962
New York & Jersey City	66,502	55,355	48,659
Oklahoma City	24,309	29,498	15,516
Cincinnati	42,362	22,034	12,567
Denver	18,693	20,888	17,428
St. Paul	81,673	89,976	57,282
Milwaukee	16,057	18,056	9,847
Total	930,069	826,277	657,851
¹ Includes National Stockyards, East St. Louis, Ill., and St. Louis, Mo.			

SHEEP			
Chicago	28,900	35,906	23,148
Kansas City	29,771	26,408	29,824
Omaha	47,045	39,145	35,477
East St. Louis	31,176	12,858	18,837
St. Joseph	18,352	19,673	22,801
St. Louis City	31,344	26,650	24,200
Wichita	1,764	2,627	4,570
Philadelphia	2,646	2,977	2,006
Indianapolis	2,875	1,263	2,545
New York & Jersey City	66,302	51,242	50,534
Oklahoma City	490	1,492	2,547
Cincinnati	986	427	785
Denver	13,564	10,311	9,984
St. Paul	32,376	31,622	18,709
Milwaukee	2,567	2,987	1,341
Total	291,698	275,050	249,111
¹ Not including directs.			

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended January 15.

At 20 markets:	Cattle	Hogs	Sheep
Week ended Jan. 15	269,000	824,000	312,000
Previous week	264,000	857,000	324,000
Year ago	247,000	651,000	327,000
1942	245,000	684,000	288,000
1941	215,000	485,000	248,000

At 11 markets:	Hogs
Week ended Jan. 15	722,000
Previous week	745,000
Year ago	545,000
1942	555,000
1941	396,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Jan. 15	206,000	643,000	240,000
Previous week	197,000	674,000	248,000
Year ago	180,000	459,000	246,000
1942	177,000	490,000	212,000
1941	142,000	345,000	164,000

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended January 15:

	Cattle	Calves	Hogs
Week ended January 15	2,810	718	33,286
Last week	2,773	1,037	35,724
Last year	2,698	763	28,196

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS			
	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending January 15, 1944	4,216	1,422
	Week previous	4,089	1,340
	Same week year ago	5,228	1,715
COWS, carcass	Week ending January 15, 1944	2,306	1,800
	Week previous	2,184	1,844
	Same week year ago	1,437	1,596
BULLS, carcass	Week ending January 15, 1944	400	40
	Week previous	399	82
	Same week year ago	322	75
VEAL, carcass	Week ending January 15, 1944	6,997	833
	Week previous	8,763	963
	Same week year ago	4,933	413
LAMB, carcass	Week ending January 15, 1944	29,628	10,840
	Week previous	35,994	7,007
	Same week year ago	31,784	9,182
MUTTON, carcass	Week ending January 15, 1944	1,250	107
	Week previous	2,465	176
	Same week year ago	4,065	470
PORK CUTS, lbs.	Week ending January 15, 1944	2,252,649	407,842
	Week previous	2,568,023	372,632
	Same week year ago	1,237,351	325,558
BEEF CUTS, lbs.	Week ending January 15, 1944	185,805	185,805
	Week previous	222,796	222,796
	Same week year ago	464,871	464,871

LOCAL SLAUGHTERS

CATTLE, head	Week ending January 15, 1944	10,476	2,447
	Week previous	9,417	2,242
	Same week year ago	8,814	2,069
CALVES, head	Week ending January 15, 1944	9,550	2,109
	Week previous	7,771	1,886
	Same week year ago	10,994	2,380
HOGS, head	Week ending January 15, 1944	69,289	16,113
	Week previous	62,509	16,159
	Same week year ago	54,904	11,772
SHEEP, head	Week ending January 15, 1944	70,198	2,646
	Week previous	63,485	2,977
	Same week year ago	50,491	3,347

Country dressed product at New York totaled 4,074 veal, 16 hogs and 152 lambs. Previous week 5,490 veal, 52 hogs and 85 lambs in addition to that shown above.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Jan. 14	2,236	467	19,880	6,352
Sat., Jan. 15	291	75	10,243	1,481
Mon., Jan. 17	14,291	828	54,712	12,937
Tues., Jan. 18	9,060	1,124	32,192	5,982
Wed., Jan. 19	14,673	890	23,718	12,850
Thurs., Jan. 20	5,506	800	27,000	8,000

*Week so far	42,291	3,428	137,900	38,399
Week ago	51,264	4,313	130,838	40,152
Year ago	37,194	1,297	70,698	28,670
Two years ago	44,721	3,968	111,291	30,490
*Including 530 cattle, 10 calves, 41,866 hogs and 7,792 sheep direct to packers.				

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Jan. 14	1,316	112	3,254	1,034
Sat., Jan. 15	115	...	80	...
Mon., Jan. 17	4,632	21	3,764	1,089
Tues., Jan. 18	3,163	239	1,374	211
Wed., Jan. 19	5,124	142	3,381	2,288
Thurs., Jan. 20	2,000	100	2,000	1,000

Week's total	14,845	460	11,138	3,300
Prev. week	18,296	613	5,513	4,152
Year ago	14,729	311	17,690	8,466
Two years ago	10,765	534	14,968	3,322

JANUARY RECEIPTS COMPARED

	1944	1943	Gain	Loss
Cattle	142,808	117,140	25,668	...
Calves	12,718	8,472	4,246	...
Hogs	464,801	338,302	131,499	...
Sheep	139,295	118,634	20,661	...
†All receipts include directs.				

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, January 20:

	Week ended January 20	Prev. week
Packers' purchases	83,631	92,705
Shippers' purchases	15,862	7,252
Total	99,493	99,957

WEEKLY INSPECTED KILL

During the week ended January 14 there was a sharp increase in the slaughter of all classes of livestock under federal inspection at the 27 selected centers. Hog slaughter during the period soared to 1,351,295 head compared with 1,136,965 a week earlier and 1,053,660 a year ago. Compared with a year ago slaughter of all classes of livestock was greater.

	Cattle	Calves	Hogs	Sheep
New York area ¹	10,429	9,635	66,902	66,902
Phila. & Balt.	4,084	861	35,789	1,338
Ohio-Indiana
Chicago ²	11,651	2,944	74,817	6,962
St. Louis area ³	31,780	7,309	175,590	64,298
Kansas City	21,856	4,134	100,723	29,771
Southwest group ⁴	21,753	9,689	123,146	37,129
Omaha ⁵	20,877	1,408	99,378	47,045
St. Paul-Wis.	12,663	500	65,613	31,944
St. Paul group ⁶	25,249	24,648	208,405	39,000
Interior Iowa & So. Minn. ⁷	17,718	7,411	273,347	46,834
Total	191,802	74,645	1,351,295	383,365
prev. week	155,914 ⁸	72,243	1,136,965	332,789
Total year ago	159,878	60,372	1,053,660	362,514

¹Includes New York, Newark, and Jersey City.
²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Mo., St. Joseph, Mo., and Ft. Worth. ⁶Includes Lincoln, Neb. ⁷Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁸Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during 1942: Cattle 72%, Calves 70%, Hogs 74%, Sheep and Lambs 80%.

How's YOUR quota?



...YOUR 4TH WAR LOAN QUOTA

WHETHER your plant meets its quota, or fails, lies largely in your hands. Your leadership can put it over—but if you haven't already got a smooth running, hard hitting War Loan Organization at work in your plant, there's not a minute to lose.

Take over the active direction of this drive to meet—and break—your plant's quota. And see to it that every one of your associates, from plant superintendent to foreman, goes all-out for Victory!

To meet your plant's quota means that you'll have to hold your present Pay-Roll Deduction Plan payments at their all-time high—plus such additional amounts as your local War Finance Committee has assigned to you. In most cases this will mean the sale of at least one \$100 bond per worker. It means having a fast-cracking sales organization, geared to reach personally and effectively every individual in your plant. And it means hammering right along until you've reached a 100% record in those extra \$100—or better—bonds!

And while you're at it, now's a good time to check those special cases—*growing more numerous every day*—where increased family incomes make possible, and imperative, far greater than usual investment through your plant's Pay-Roll Deduction Plan. Indeed, so common are the cases of two, three, or even more, wage-earners in a single family, that you'll do well to forget having ever heard of '10%' as a reasonable investment. Why, for thousands of these 'multiple-income' families 10% or 15% represents but a paltry fraction of an investment which should be running at 25%, 50%, or more!

After the way you've gone at your wartime production quotas—and topped them every time—you're certainly not going to let anything stand in the way of your plant's breaking its quota for the 4th War Loan! Particularly since all you are being asked to do is to sell your own people the finest investment in the world—their own share in Victory!

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BACK THE ATTACK!**

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THE NATIONAL PROVISIONER
407 S. Dearborn St.
Chicago 5, Ill.

ACCOUNTING EXECUTIVE: packinghouse accountant, graduate, draft exempt, preferably 40-45, tax background, familiar with OFA regulations, etc., able to act as controller for eastern packer doing ten million annually. Must have good knowledge of all packinghouse operations; able to install up-to-date cost accounting methods, etc. This is an excellent opportunity for a man with an aggressive personality and genuine executive ability. W-549, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED

A well established small sausage manufacturing plant desires sausage maker for only high grade American and Polish products. Excellent salary and working conditions. Steady employment. W-558, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

A WELL ESTABLISHED small sausage plant manufacturing only high grade products needs a good sausage maker and plant manager. Would like for this man to become half owner in the business. Good location. Can sell all you can produce. No competition. Write for particulars. SCHOENIG PRODUCTS COMPANY, Little Rock, Arkansas.

WANTED: Experienced packing plant superintendent for medium size operations, located in Kentucky. Must have practical knowledge and experience in all operating departments. In reply give full details. W-559, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced plant superintendent for medium sized packing plant and ice manufacturing. Must have practical experience in all departments with mechanical experience including steam, electric and refrigeration. Address reply personally to JOHN WENZEL COMPANY, 4300 Jacob St., Wheeling, W. Va.

WANTED: Working Foreman to take charge of Pork and Beef kill floor. HOME PACKING CO., Ann Arbor, Mich.

Men Wanted

SAUSAGE MAKER: Working foreman to take full charge of small U. S. inspected sausage department. Must have complete knowledge of making sausage, also good references to qualify. GENERAL MEAT CO., 2900 N. Broadway, St. Louis 7, Mo.

WANTED: Chief Engineer capable of supervising operations medium sized packinghouse in Chicago. Must have thorough knowledge of refrigerating and boiler room operations. W-557, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Slaughterhouse Butcher. Will pay good wages to man who can expertly split, slide and rump cattle. Steady work guaranteed. Wire or write UTICA MEAT CO., Inc., Utica, N. Y.

Equipment Wanted

WANTED: Air Stuffer, 200 pounds capacity. Mixer, 300-400 pounds capacity, with or without motor. Both must be in first class condition. ALPENA PACKING COMPANY, Alpena, Michigan.

Plants for Sale

FOR SALE: medium sized meat plant; capacity, 500 hogs weekly. Small freezing room, and up-to-date sausage kitchen with all new equipment, never been used. Curing cooler and cellar. Reason for selling, poor health. W-555, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Business Opportunities

MEAT PACKERS—ATTENTION: Small full line meat distributor and sausage manufacturer, located in Northern New Jersey, planning for post-war enlargement desires connections with packers looking for distributors in this territory. We have suitable equipment including York refrigerated trucks and can give reliable references. W-546, THE NATIONAL PROVISIONER, 407 S. Dearborn Street, Chicago 5, Illinois.

NOTICE—Do you have beef or veal to be boned, or beef or veal to sell? Car lots preferred. If you do call or write I. J. REINHARDT, GENERAL MEAT CO., 2900 N. Broadway, St. Louis 7, Mo.

Position Wanted

SALESMAN available with large retail and jobber following in Newark, N. J., provisions, smoked meats, and canned goods. Commission or salary basis. References exchanged. W-556, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION wanted as plant superintendent. Experience covers beef and pork, by-products, etc. Best references; draft exempt. W-551, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago 5, Ill.

Plants Wanted

WILL LEASE OR BUY

We are interested in leasing or buying a small complete packing house unit, just large enough to handle with ease up to 400 hogs per week and 75 to 100 cattle. Must also have sausage operation comparable in size. Or, we will consider a straight sausage manufacturing unit, with cooler space enough to handle pork and beef on a jobbing basis.

We prefer a location in North or Northeastern Ohio, in or near either Cleveland or Youngstown. Other locations in Ohio will be considered, however.

Replies will be kept strictly confidential and must be accompanied with a bank reference to indicate your sincerity. Replies will not be given consideration unless they outline all details as to location, trade area covered, type of plant facilities and equipment including delivery trucks, along with price and selling terms.

We are serious and do not want to waste time on speculative offers.

W-560

THE NATIONAL PROVISIONER
407 S. Dearborn St.
Chicago 5, Ill.

PARTY interested in purchasing small or medium size packing house in middle west with government inspection. W-523, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

MEAT PACKERS—ATTENTION!
FOR SALE: 3—Vertical Cookers or Dryers, 10' dia. x 4'10" high; 1—215-CRE Mitts & Merrill Hog; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. Inspect our stock at 335 Doremas Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consulted Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

25-ton De La Vergne compressor, 9x9, 50 H.P., DC motor variable speeds, excellent running condition. Too large for our requirements. Further particulars inquire WEISBECKER MARKETS, INC., 268 West 125th Street, New York, N.Y.

7 STEEL Storage Tanks: 5000 gal., 12,000 gal. and 16,000 gal. capacity. R. C. STANHOPE, INC., 60 E. 42nd St., New York, N. Y.

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